

FAMILIA PACHECO

ORGANIC MONASTRELL SHIRAZ 2016

2015 was Silver Medal at AWC Vienna 2016

TECHNICAL DATA

Appellation	Jumilla D.O.
Winemaker	Pilar Abellán
Winery	Viña Elena
Vineyards	17 hectares of 13 year old and old vines, 500 metres above sea level, set within the semi-arid, hilly landscape of northern Murcia in the south-west of Spain, producing full-flavoured, well-coloured grapes which in turn produce wines full of character.
Varietals	95% Monastrell (40 years old), 5% Shiraz (8 years old wire trained).
Winemaking	The pre-fermentation maceration took place at 18°C with pumping over every two hours to extract colour and the primary aromas of the varietals. Once fermentation started the frequency of the pump overs was substantially reduced to control the strength of the tannins. Maceration lasted 8 days.
Ageing	Young wine.

ANALYSIS

Alcohol	14.95% by volume
Total acidity	4.9 g/l (tartaric)
Vol acidity	0.55 g/l (acetic)
PH	3.4
Resid. sugar	3.4 g/l

WINEMAKER'S NOTES

Colour	Very well-coloured and bright.
Nose	Monastrell brings fruity smooth warm flavours, Shiraz aroma and finesse.
Palate	Characteristic smooth fruit driven wine which is exceptionally easy to drink.



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Tel: +34 (91) 622 13 05 / Fax: +34 (91) 622 00 29 www.longwines.com