FAMILIA PACHECO

ROBLE 2016



Technical data

Appellation DO Jumilla Winemaker Pilar Abellán

Vineyards

17 hectares of 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 75% Monastrell, 15% Syrah and 10%

Cabernet Sauvignon

Winery An exceptional family-owned winery

managed by Elena Pacheco and her three sisters, grand-daughters of the original owner. Located in Jumilla where the warm, dry conditions enable healthy grapes to be produced with minimal use of chemical treatments.

Winemaking Hand-harvested grapes were

fermented in stainless steel tanks. The grapes were macerated for 10-12 days to extract maximum colour. The wine was then aged for three months in 2-year-old, lightly toasted French oak

barrels.

Winemaker's notes

Colour Very well-coloured and bright.

Nose Red fruit, including cherries on the nose.

Palate Rich and velvety with a long finish.

Analysis

Alcohol 14%

Awards



Bronze Medal - IWC 2016

