

**FAMILIA  
PACHECO**



## FAMILIA PACHECO DO JUMILLA

*Fruit-driven Monastrell-based wines produced at family winery run by four sisters in Jumilla*

- Top quality wines named after winery's founder.
- Typical southern-style wines with intriguing freshness, personality and regional character.
- Winery committed to organic agriculture.
- Striking presentation reflects matching of modernity with tradition.





## THE WINES

### Familia Pacheco Organic

- 90% Monastrell (40 years old), 10% Shiraz (8 years old wire trained).
- Well coloured and bright
- Monastrell brings fruity, smooth, warm flavours, Syrah: aroma and finesse.
- Characteristic smooth fruit driven wine, exceptionally easy to drink.

### AWARDS:

2012 vintage was Gold Medal at Mundus Vini 2014  
2013 was Silver at Mundus Vini 15 and Bronze at Decanter 2015



### Familia Pacheco Roble

- 85% Monastrell, 10% Cabernet Sauvignon, 5% Syrah.
- 4 months in French oak
- Very well coloured and bright.
- Cherry and red fruit on the nose.
- Rich and velvety with a long finish.

### AWARDS:

Bronze Medal at IWC 2016



## THE WINES

### Estancia del Silencio (Organic)

- 90% Monastrell (40 years old),  
10% Shiraz (8 years old wire trained)

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

### AWARDS

2013 vintage was Gold Medal  
at Asia Wine Trophy 2015



### PACKAGING

- Personalized outer cases.



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## REGION AND WINERY

- Vina Elena, an exceptional family-owned winery managed by Elena Pacheco and her three sisters, grand-daughters of the original owner.
- Monastrell excels in this area as it needs extreme temperatures to ripen.
- Apart from Monastrell the family vineyards include international varietals such as Merlot, Cabernet Sauvignon and Syrah.
- The careful blending of these with Monastrell sets these wine apart from others from the area.





