

# FAMILIA PACHECO




## ORGANIC MONASTRELL SHIRAZ 2017



### Technical data

Appellation	DO Jumilla
Winemaker	Pilar Abellán
Vineyards	17 hectares of organically managed vines of 40 years of age, 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	80% Monastrell (40 years old), 10% Syrah (8 years wire trained), 10% Garnacha Tintorera.
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 organic grapes to be produced without any need for chemicals.
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 reduced to control the strength of the tannins. Maceration lasted 8 days.

### Winemaker's notes

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

### Analysis

Alcohol	14.8%
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### Awards



Silver Medal AWC Vienna 2017 -2016 vintage