

FAMILIA PACHECO

ORGANIC MONASTRELL SHIRAZ 2014

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

TECHNICAL DATA

Appellation	DO Jumilla
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	90% Monastrell (40 years old), 10% 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	14.9% by volume
Total acidity	5.2 g/l (tartaric)
Vol acidity	0.40 g/l (acetic)
PH	3.75
Resid. sugar	2.8 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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