# FAMILIA PACHECO

# **ROBLE 2014**

## **Bronze Medal at IWC 2016**

## TECHNICAL DATA

AppellationDO JumillaWinemakerPilar AbellánWineryViña 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 85% Monastrell, 10% Shiraz and 5% Cabernet

Sauvignon

**Winemaking** The grapes were hand harvested from 8 years old vines,

which were fermented in stainless steel tanks. The grapes were macerated for 10-12 days to extract

maximum colour.

Ageing 4 months in 2 year old, lightly toasted French oak

barrels.

## **ANALYSIS**

Alcohol14.8% by volumeTotal acidity4.9g/l (tartaric)Vol acidity0.54 g/l (acetic)

**PH** 3.8 **Resid. sugar** 4.7 g/l

### WINEMAKER'S NOTES

ColourNosePalateVery well coloured and bright.Cherry and red fruit on the nose.PalateRich and velvety with a long finish.

