

**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.





