



Product code: 7590

VIÑA ELENA, FAMILIA PACHECO ORGANIC, DO JUMILLA, SPAIN, 2020



Producer Profile

Widely considered to be one of the best wineries in Jumilla, Viña Elena is very much a family affair with Elena Pacheco at the helm supported ably by her mother, sisters and children.

Viña Elena sits directly inland from the Costa Blanca and that venerable holiday destination, Benidorm. Safe to say, it is hot in this south east corner of Spain and Elena is fascinated by Monastrell and how she can create ever more elegant and delicate incarnations of it, despite the intensity of the sun.

Viticulture

Goblet-trained bush vines planted in dry, non-irrigated, chalky soils. The age of the vines varies between 15 and 40 years old. Manually harvested. The vines are certified organic and are planted at altitudes of 380-730 metres above sea-level, in low-density vineyards of 1,400-1,600 vines per hectare. This wine is made from grapes grown in plots from different sub-regions of D.O.P. Jumilla: Término de Arriba, La Raja, and Las Encebras.

Winemaking

Fermented in stainless-steel vats at controlled temperatures of 25 °C using natural yeast. This unoaked wine is subject to fining, cold stabilisation, depth, surface, and amicrobic filtration.

Tasting Note

Medium-intense, ruby in colour. Clean and expressive on the nose, with medium-high intensity aromas of red berries (strawberries and plum), spiced and chalky notes. A easy-drinking, fruit-driven, well-balanced wine on the palate. A great example of an unoaked Monastrell.

Food Matching

Delicious with tapas, paella and grilled turbot.

Technical Details

Varieties:

Monastrell 100%

ABV: 14.5%

Closure: Screw cap

Colour: Red

Style: Still wine

Case Size: 12 x 75cl

Oak Treatment

No oak treatment