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Familia Pacheco

Jumilla, Spain

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Cuvée Elena Cabernet

**Grape Variety:** 100% Cabernet Sauvignon + old vines

**Vinification Process:** Cuvée Elena is the top wine made at Viña Elena each year. There are just 4000 litres of this cuvee, named after current manager Elena Pacheco Martinez. The Cabernet Sauvignon grapes from the 2008 harvest were picked from very low yields in small plastic crates and the whole family rushed out to get the harvest in before the storms broke. Prior to aging in oak, the wine was fermented in small oak vats. The wine spends 9 months in new French oak.

**Description:** Cuvée Elena is very darkly coloured with an aromatic roast pepper nose, rich smooth and spicy, balanced and with a very long finish.

**Food Pairing:** Delicious with roast meats, stews and cheese.

**Alcohol:** 14.7%

**Additional Winery Information:** Jumilla- a DO set within the semi-arid, hilly landscape of northern Murcia in the south-east of Spain has become famous for the cultivation of Monastrell which prospers in the nutrient poor, limestone soils producing full-flavoured, well-coloured grapes which in turn produce wines of character and quality. Long wines has discovered Viña Elena, an exceptional family owned winery managed by Elena Pacheco and her three sisters, grand-daughters of the original owner, who combine three generations of tradition with a truly innovative outlook. As you might expect Monastrell is king but the family vineyards also include other key international varieties such as Merlot, Cabernet Sauvignon and Syrah and it is the blending of these with the indigenous Monastrell which really sets these wines apart from others in the region.

The vineyard is 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.