



Pacheco barrica

Producer: Bodegas Viña Elena

Region: DOP Jumilla

Grape variety: 60% Monastrell, 20% Cabernet sauvignon and 20% Syrah

Vintage: 2019

ABV: 14,5%

Vineyard: Several types of soil, but primary limestone soil with a sandy texture

Aging: Aged for 5 months.

Elaboration: Alcoholic fermentation in stainless steel tanks at controlled temperature (25°C) with native yeasts. Aging in French oak barrels. New, second and third year barrels are combined. The wine is clarified, filtered through soil, plates and amicrobic filtration.

Tasting note: Garnet color of medium intensity. It has a nose with many layers, it has notes of black fruit, licorice and light notes of vanilla and cocoa. On the palate, the wine is balanced with a good weight of fruit and persistence.

Pairing: Is paired well with rice, rabbit, hamburgers, Bolognese pasta, spaghetti carbonara, beef stew, stews and a great wine for a barbecue.