



Pacheco Monastrell Organic

Producer: Bodegas Viña Elena

Region: DOP Jumilla

Grape variety: 100% Monastrell

Vintage: 2021

ABV: 14,5%

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

Aging: Young.

Elaboration: Fermentation in stainless steel at controlled temperature (25°C) with native yeasts. Without passing through wood, soil filtration, cold stabilization, plate and amicrobic filtration.

Tasting note: Medium-high intensity, ruby color. The nose is clean, expressive with a medium-high intensity of aromas of red fruit (strawberry, raspberry and candy), spice and light notes of limestone. On the palate, a fruity, friendly, balanced wine with a long finish.

Pairing: Very versatile wine, especially attractive for tapas. It also pairs with any type of salads, rice, grilled fish, such as salmon, sea bream and sea bass. It can accompany Thai, Chinese and Japanese food very well.