

# Familia Paco Pacheco

## Cuvée Elena

Vintage 2010. **Cabernet Sauv. and Monastrell.**



The Familia Paco Pacheco wine range was launched as a result of Bodegas Viña Elena's incorporation to the international market. This aptly chosen brand name is a tribute to the long winemaking history of this family-run business.

CUVÉE ELENA is an award-winning coupage of Cabernet Sauvignon and Monastrell and one of the top-of-the-range wines currently made at Bodegas Viña Elena.

After carefully selecting and harvesting the grapes by hand in 10-kilo crates they are taken to the bodega where the must from the grapes is fermented in 5,000-litre French oak vats for 9 months.

Over the years, Familia Pacheco Cuvée Elena has reaped a host of accolades from some of the most important competitions in the world, the latest being:

**International Wine Challenge**  
 Vintage 2009  
 Commended 2011

Decanter World Wine Awards  
 Vintage 2009  
 Bronze Medal 2011

As well as scoring 88 points for its 2009 vintage in the prestigious wine guide 'Guía Peñín 2012'.

### TASTING NOTES

This filigree wine boasts exceptional toasted cream and caramel notes together with high roast sensations on the nose, lending the wine elegance and complexity.

In the mouth, this full-bodied, unctuous wine leaves a long aftertaste that highlights the presence of its toasted aromas.

### FOOD MATCHING

Familia Pacheco Cuvée Elena is the ideal match for cured cheese, roasts, red meats and casseroles.

### TECHICAL NOTES

**DESIGNATION OF ORIGIN:** Jumilla.

**GRAPE VARIETIES:** 50% Cabernet Sauvignon, 50% Monastrell

**VINTAGE:** 2010.

**TYPE OF WINE:** aged 9 months in oak.

**ABV:** 14.5 %.

**SERVING TEMPERATURE:** 16-18°C.

**AVAILABLE IN:** 75 cl. bottle