



Brand	Familia Pacheco <i>Blanco</i>
Vintage	2022
Bottle capacity	75 cl
Type	Unoaked
Class	White wine
Closure	Screw cap
Bottling date	December 2022
Origin appellation	Jumilla DOP
Varieties	Airén, Macabeo and Malvasía
Alcohol	12.5 % by vol.
Serving temperature	8 - 10 °C

Vineyard	Airen: dry-farmed, goblet-trained bush vines, hand harvested, sandy-clay soils. This wine is made by a combination of two plots located in "La Raja valley", southern part of the appellation. The altitude range between 380 and 450 m.a.s.l. The plots were planted in 2010/2012 at low density (2,50 x 2,70 m). Macabeo & Malvasía: dry-farmed, goblet-trained bush vines, hand harvested, sandy-chalky soil. Location: "Estrecho de Marin" (southern sub-zone). Altitude 380 m.a.s.l. Planted in 2018 at low density (2,50 x 2,50 m).
Vinification	Destemmed, crushed, direct pressing, the must is clarified chilling down to 8 °C (24 h) Fermentation in stainless steel vessel, commercial yeast, controlled temperature of 14-16 °C. Before bottling, fining, depth filtration, cold stabilisation, surface and amicrobic filtration (0,65-Qm).
Tasting note	Pale, lemon-green colour. On the nose, the wine displays a nice combination of tropical and citrus fruit. Then, in the palate, fatty mouthfeel, good concentration, tropical flavours with medium to high acidity. Medium-bodied, easy-drinking white wine, quite refreshing finish.
Best served with	Excellent wine for an aperitif, seafood, paella, any kind of <i>tapas</i> . Mediterranean salads, baked cod with fried garlic, baked trout with butter sauce, among others.