



Brand	Familia Pacheco <i>Garnacha</i>
Vintage	2022
Bottle capacity	75 cl
Style	Unoaked red wine
Varieties	Garnacha 100%
Alcohol	14 % by vol.
Closure	Cork
Bottling date	May 2023
Origin appellation	Jumilla, Denominación de Origen Protegida
Serving temperature	16 °C - 18 °C

Vineyard	Goblet-trained bush vines planted, dry-farmed, chalky soil. The plot is called "El Gato", located in the Estrecho de Marin valley, southern sub-zone of the D.O.P. Jumilla, altitude 380 metres above sea-level. Planted in 2012, in the slope of "Sierra Sopalmo" and south-east aspect. Low density (2,70 x 2,70 m).
Production	Fermented in stainless-steel vats at controlled temperatures of 25 °C using natural yeast. This unoaked wine is subject to fining, cold stabilisation, depth, surface, and amicrobic filtration (0.65-Qm).
Tasting notes	Medium ruby colour. On the nose, it is quite permufed and fragrant. Aromas of red berries, strawberries and balsamic hints. On the palate, the wine is juicy, charm and silky with a ligering finish. To sum up, a light-bodied, fruit-driven and easy-drinking Garnacha from Jumilla.
Food pairing	Mexican tacos, grilled-chicken, grilled-fish (salmon), mediterranean salads, pasta bolognese, sushi, cantonese cuisine (dim sum), gyoza, pizzas and tapas.