



Brand	Familia Pacheco <i>Selección para Paco</i>
Vintage	2020
Time in oak	12 months
Class	Oaked red wine
Origin appellation	Jumilla DOP
Bottling date	February 2023

Alcohol	14.50 % by vol.
Serving temperature	16 °C - 18 °C
Closure	Cork
Bottle capacity	75 cl
Varieties	Monastrell 75%, Cabernet Sauvignon 20% and Syrah 5%

Vineyard	Monastrell: dry-farmed, goblet-trained bush vines, spur-pruned, hand harvested, limestone soils. Combination of different plots located in different subzones: Estrecho de Marín & Casa Diaz (south) and La tella & Casa de los Pozos (north). Altitude: 380-760 m.a.s.l. Low density (2.5 x 2.7 m). Syrah: trellis-trained vines with drip irrigation. The plot is located at 550 m.a.s.l. on the valley "Omblancas", 7 km north-west from Jumilla town. Sandy and clay soil. Planted in 2004. Cane-pruned vines (Guyot). High density (1.20 x 3 m). Cabernet Sauvignon: trellis-trained vines with drip irrigation. The plot is located at 380 m.a.s.l. on the valley "Estrecho de Marín", southern subzone of the D.O.P. Jumilla. The vines were planted in 2008. Limestone soil. Spur-pruned vines (double cordon royat). High density (1.20 x 3 m).
Vinification	Destemmed bunches, uncrushed berries. Fermented in stainless steel vats, temperature controlled at 25-26 °C, wild yeasts. The finish wine is aged during 12 months in french oak barrel of 300 l. Some barrels are new, others are second and third filled. The key point is to make a wine with subtle oak flavours/aromas which should respect the fruit flavours of the wine. Each variety is matured separately. The blend is made at the end of the ageing period in a stainless steel vat. The final blend has not been under neither clarification process nor cold stabilisation. Amicrobic filtration (0,65-Qm). Production: 9.073 bottles.
Tasting notes	Medium intensity, ruby colour. Red fruit aromas well-integrated with the french oak aromas suchs as clove and baking spiced. Great elegance on the nose. The wine on the palate is well-structured, bold, velvety-rich tannins that coat the palate, finishing with brightness. Ready to drink now with a good potential for ageing.
Best served with	Spanish dishes: <i>gachamiga rulera, arroz y conejo, cabrito frito con ajos, carne a la brasa, solomillo a la piedra, gazpachos jumillanos</i> , etc... Smoked trout with butter sauce, roast meat with gravy sauce, beef goulash (czech cuisine), beef cheeks served with chickpea puree, pecking duck (cantonese cuisine), sweet and sour pork hock, etc...
Story behind the label	With this wine we aim to pay tribute to Paco Pacheco, the heart and soul of the bodega who sadly left us on 2015. As its name suggests, Selección refers to the preference of one vineyard to another, the choice of some vines over others, and finally the selection of only the most exceptional grapes from the bunch. And it is precisely this painstaking concept of selection that we aim to transmit via this wine's privileged aesthetics. The label boasts an array of grape bunches that are almost imperceptible to the eye but not to the touch thanks to raised printing. Only one bunch (the selected one) is highlighted in black.