



Brand	Familia Pacheco <i>Syrah</i>
Vintage	2022
Bottle capacity	75 cl
Style	Unoaked red wine
Varieties	Syrah 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	Trellised-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 2007. Limestone/loam soil. Cane pruned vines (double Guyot). High density (1,20 x 3 m) 2.750 vines per hectare.
Vinification	Fermented in stainless steel vats at controlled temperature of 25 °C using natural yeast. This unoaked wine is subject to fining, depth, surface and amicrobic filtration (0,65-Qm).
Tasting notes	Medium-deep, ruby colour. Fruit-driven style where the Syrah variety is well-embodied. Bright notes of red berries, spices (black pepper) and blueberries. Medium-bodied, well-balanced, silky tannins and quite lingering finish. Fruit-driven mediterranean Syrah.
Best served with	Tapas, pasta bolognese, spaghetti carbonara, pizzas, hamburgers and any kind of sandwich.
Awards	Vintage 2022: Silver Medal at The Global Syrah Masters 2023 (competition conducted by The Drink Business).