



Brand	Familia Pacheco <i>Rosado</i>
Vintage	2023
Bottle capacity	75 cl
Type	Unoaked
Class	Rosé wine
Closure	Screw cap
Bottling date	December 2023
Origin appellation	Jumilla, Denominación de Origen Protegida
Varieties	Moanstrell
Alcohol	12.5 % by vol.

Vineyards	Dry-farmed, bush vines, manually harvested. Limestone and clay soil. Mix of plots located in Tobarra and the Estrecho de Marín valley.
Vinification	The grapes are crushed, destemmed, and then introduced in the neumatic press. Once the free-run juice is in the inox. vessel, it is clarified by decanting. Fermentation in stainless steel tanks with selected yeasts.
Tasting note	Pale, salmon colour. On the nose, it is a very jovial wine with good intensity of fruit aromas such as strawberry and raspberry. On the mouth it is a wine with citric touches, easy to drink, light, friendly and refreshing.
Food pairing	All kind of seafood, "paella de marisco", spicy meals such as chicken curry and chicken tikka masala. That goes without saying but the best pairing is for a sunny sea view terrace. Serving temperature: 10-12 °C