



Brand	Familia Pacheco Blanco
Vintage	2023
Bottle capacity	75 cl
Type	Unoaked
Class	White wine
Closure	Screw cap
Bottling date	December 2023
Origin appellation	Jumilla DOP
Varieties	Airén, Macabeo and Malvasía
Alcohol	12.0 % by vol.
Serving temperature	8 - 10 °C

Vineyard	<p>Airén: dry-farmed, goblet-trained bush vines, hand harvested, sandy-clay soils. This wine is made by a combination of plots located in Estrecho de Marín valley, southern part of the appellation Jumilla. The altitude range between 380 and 450 m.a.s.l.</p> <p>Macabeo & Malvasía: dry-farmed, goblet-trained bush vines, hand harvested, sandy-chalky soil. Location: Estrecho de Marín. Altitude 380 m.a.s.l. Planted in 2018 at low density (2.5 x 2.5 m)</p>
Vinification	Destemmed, crushed, direct pressing, the must is clarified chilling down to 8 °C (24 h.). Fermentation in stainless steel tank, controlled temperature of 14 - 16 °C.
Tasting note	Medium-high intensity, lemon-green color. On the nose, we find good intensity, where notes of white flowers, tropical fruit, melon and citrus stand out. On the palate, we have a juicy wine, with marked acidity, refreshing and persistent. In short, a pleasant, fruity and fresh white wine.
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.