



Brand	Familia Pacheco <i>Dulce Monastrell</i>
Vintage	2022
Bottle capacity	50 cl
Style	Late-harvest (unfortified)
Closure	Cork
Alcohol	14 % by vol.
Varieties	Monastrell
Bottling date	January 2024
Serving temperature	16 - 18 °C

Vineyard	Goblet-trained bush vines, dry-farmed, hand harvested. The grapes come from our Finca Casa Quemada, northern subzone of the D.O.P. Jumilla. Altitude 700 m.a.s.l. Vineyard planted in 1990. Low density (2.70 x 2.70 m)
Production	Overripening in the vineyard. Fermentation in a stainless steel tank, at 25 °C for a period of 12 days. Indigenous yeasts. This unoaked wine is only filtered through plates.
Tasting note	With high intensity and cherry color, this sweet wine stands out on the nose for its balsamic notes and black olive. On the mouth we find a structured and concentrated wine, in which raisined fruit and balsamic notes such as mint are appreciated that give way to a long and persistent finish.
Food pairing	Chocolates, desserts, cured cheeses and blue cheeses.