



Brand	Familia Pacheco Blanco
Vintage	2025
Bottle capacity	75 cl
Type	Unoaked
Class	White wine
Closure	Screw cap and cork

Bottling date	February 2026
Origin appellation	Jumilla DOP
Varieties	Airén, Macabeo and Malvasía
Alcohol	12.5 % 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. The altitude range is 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", (southern sub-zone). Altitude 380 m.a.s.l. Planted in 2018 at low density (2,70 x 2,70 m).</p>
Vinification	Grapes are destemmed and crushed, followed by direct pressing. The must is cold-settled at 8 °C for 24 hours. Fermentation takes place in stainless steel tanks at a controlled temperature of 14-16 °C. No oak ageing.
Tasting note	Pale, lemon-green colour. On the nose, combination of Mediterranean herbs, such as fennel, together with white stone fruit and subtle tropical notes. Fruit-driven, well-balanced and with good weight on the palate. The finish is broad and textured, a characteristic brought by the Malvasía variety. A clearly Mediterranean palate.
Optimal drinking window and best served with	Wine intended to be enjoyed in its freshest and most fruit-driven phase. Recommended consumption between February 2026 and March 2027. An excellent wine to start with. In Spain, it is very common to open the appetite with salted almonds and small prawns or shrimp. Pacheco Blanco is ideal for this type of moment: the tapas moment, enjoying something fresh and light before moving on to more substantial dishes. In addition, it is an excellent wine to pair with Mediterranean salads and oven-baked fish, such as cod, where its freshness and balance enhance the flavours without overpowering them.