



Brand	<b>Familia Pacheco Rosado</b>
Vintage	2025
Bottle capacity	75 cl
Type	Unoaked
Class	Rosé wine
Closure	Screw cap
Bottling date	December 2025
Origin appellation	Jumilla, Denominación de Origen Protegida
Varieties	Monastrell
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 destemmed and gently crushed before being transferred to a pneumatic press, where only the free-run juice is used. The must undergoes cold settling to clarify naturally. Fermentation takes place in stainless steel tanks at controlled temperature using selected yeasts.
Tasting note	Pale pink in colour. The nose shows medium to high aromatic intensity. Fresh and vivid, with notes of red berries such as strawberry and raspberry. On the palate it is medium-bodied, vibrant and well balanced, with juicy red fruit flavours combined with refreshing acidity, giving the wine energy, finesse and excellent drinkability.
Food pairing	A versatile partner for Mediterranean cuisine. Ideal with seafood, <i>paella de marisco</i> , grilled fish and mildly spicy dishes such as chicken curry or chicken tikka masala. Best enjoyed well chilled on a sunny terrace with a sea view. Serving temperature: 10-12 °C