



Brand	Familia Pacheco <i>Barrica</i>
Vintage	2021
Bottle capacity	75 cl
Type	Oaked
Time in oak	6 months
Varieties	70% Monastrell, 15% Cabernet Sauv., 10% Syrah y 5% Garnacha Tintorera
Alcohol	14,5 % by vol.
Closure	Cork
Bottling date	March 2023
Origin appellation	Jumilla, Denominación de Origen Protegida
Serving temperature	16 °C - 18 °C

Vineyard	Monastrell: non-irrigated, bush vines, spur-pruned, hand harvested, limestone soils, 30-40 years old (average vines age). Combination of different plots located in different sub-zones. Altitude range between 380-680 m.a.s.l. Low density (around 1.400 to 1.600 vines per hectare). Syrah & Cabernet Sauv.: trellised vines with drip irrigation. Pruning: guyot for Syrah and double cordon royat for Cabernet. Location Syrah: at 550 m.a.s.l. on the valley "Omblancas", 7 km north-west from Jumilla town. Sandy and clay soil. Planted in 2004. High density (1,20 x 3 m.). Location Cabernet: Estrecho de Marín valley at 380 m.a.s.l. Chalky soil. Garnacha Tintorera: dry-farmed, bush vines, spur-pruned and hand harvested. Located in Estrecho de Marín valley. Clay soil.
Vinification	Fermented in stainless steel vats at temperature controlled of 25 °C, wild yeasts, fining, tangential and sterile filtered (0,65-Qm). Ageing: 6 months in 300 l. french oak barrels. New oak, second-fill and third-fill barrels.
Tasting notes:	Bright medium ruby color. Attractive nose with different layers, red fruit, licorice, slightly hints of vanilla and cacao. Excelent balance between acidity, tannins, sweetness and alcohol. Medium-bodied red with a exceptional weight and flavours. Ready to drink now but can age considerably.
Best served with	"Arroz y conejo", tapas, hamburgers, pastas (bolognese or carbonara), beef stews, pizzas and terrific for barbecues.