



Brand	Familia Pacheco <i>Monastrell Organic</i>
Vintage	2023
Bottle capacity	75 cl
Style	Unoaked red wine
Bottling date	June 2024
Closure	Screw cap and cork
Origin appellation	DOP Jumilla
Alcohol	14% by vol.
Varieties	100% Monastrell (organic)



VEGAN



ES-ECO-024-MU
Agricultura UE



Vineyard	Goblet-trained bush vines planted in dry, non-irrigated, chalky soils. The age of the vines varies between 15 and 40 years old. Manually harvested. The vines are certified organic and are planted at altitudes of 380-730 metres, in low-density (2,7 x 2,7 m). This wine is made from grapes grown in plots from different sub-zones of D.O.P. Jumilla: <i>Término de Arriba, La Raja, and Las Encebras.</i>	
Production	Fermented in stainless-steel vats at controlled temperatures of 25 °C using natural yeast.	
Tasting note	Medium, ruby in colour. Clean and expressive nose, notes of fresh red berries, light touch of balsamic and chalk. A easy-drinking, fruit-driven, well-balanced wine. Good example of an unoaked Monastrell.	
Food pairing	This versatile wine is ideal with tapas, pizzas, sandwiches, schnitzel, pasta bolognese and rice dishes. Unsurprisingly, it also pairs well with thai, chinese & japanese food.	
Awards	<p>Vintage 2021:</p> <ul style="list-style-type: none"> - Silver Medal at The Global Organic & Vegan Masters (The Drink Bussiness) - Gold Medal at Vinespaña - Gold Medal at Certamen de Calidad D.O.P Jumilla 	<p>Vintage 2022:</p> <ul style="list-style-type: none"> - Silver Medal at Mundus Vini 2023 - 93 points Gilbert & Gaillard - 88 points Guía Peñín 2025 - Gold Medal Vinespaña 2024
Reviews	https://www.thedrinksbusiness.com/2020/10/three-brilliant-wine-bargains-for-autumn/	