

PRISMA

RUEDA



DENOMINACIÓN DE ORIGEN RUEDA

WHITE WINE

GRAPE VARIETY - VERDEJO

When tasted, Prisma Verdejo brims white flowers aromas and fresh fruits with tropical notes.

PAIRING

Ideal to combine with fish, seafood, soft cheeses, salads, potatoes and white meats

STORAGE

Keep away from strong odors into a room with a constant temperature around 20°C and controlled humidity

CONSUMPTION

To fully enjoy this wine, the pouring temperature should be around 6-8° C.

750 ml.

Contains Sulfites.

This product is not recommended for certain risk groups such as children, pregnant women and people with sulfite sensitivity.



BODEGAS PACO MULERO

PRISMA

ALMANSA



DENOMINACIÓN DE ORIGEN ALMANSA

RED WINE

GRAPE VARIETIES: GARNACHA TINTORERA-MONASTRELL

A wine of great personality, complex, of great structure and deep color, offering an explosion of fruit and elegant nose with a pleasant long finish.

PAIRING

Ideal to combine with creamy rices with game meat, stewed vegetables, mushrooms, game and poultry, casseroles, fish and seafood in sauce or smoked, cured and blue cheeses, grilled or griddle white and red meats, roast lamb, pork, ox etc.

STORAGE

Keep away from strong odors into a room with a constant temperature around 20°C and controlled humidity

CONSUMPTION

To fully enjoy this wine, the pouring temperature should be around 15° C

750 ml.

Contains Sulfitos.

This product is not recommended for certain risk groups such as children, pregnant women and people with sulfite sensitivity.



BODEGAS PACO MULERO

PRISMA

CALATAYUD



DENOMINACIÓN DE ORIGEN CALATAYUD

RED WINE

GRAPE VARIETY: GARNACHA

It is a very concentrated and elegant wine, with aromas that remember cherry and black plums giving way to an exotic spicy finish.

PAIRING

Soft dressing salads, traditional stews, jelly meats, pasta, mushrooms, charcuterie, blue and white fish, soft and creamy cheeses, goat cheeses, white and red meats, roast lamb and pork.

STORAGE

Keep away from strong odors into a room with a constant temperature around 20°C and controlled humidity

CONSUMPTION

To fully enjoy this wine, the pouring temperature should be around 15° C

750 ml.

Contains Sulfites.

This product is not recommended for certain risk groups such as children, pregnant women and people with sulfite sensitivity.



BODEGAS PACO MULERO

PRISMA

ORGANIC



DENOMINACIÓN DE ORIGEN JUMILLA

RED WINE

GRAPE VARIETY: MONASTRELL

Cherry red color wine with medium high intensity. In the nose, attractive floral aromas stand out with touches of ripe fruits. It is balanced, fresh on the palate, bright and tasty with pleasant acidity and noble, ripe fruit tannins.

PAIRING

It is ideal for rice, pasta, white and blue fish, goat cheeses, cured meats, paprika, vegetables and legumes, mushrooms, veal, white and red meats with creamy sauces, as well as grilled or griddle meats.

STORAGE

Keep away from strong odors into a room with a constant temperature around 20°C and controlled humidity

CONSUMPTION

To fully enjoy this wine, the pouring temperature should be around 15° C

750 ml.

Contains Sulfites.

This product is not recommended for certain risk groups such as children, pregnant women and people with sulfite sensitivity.



BODEGAS PACO MULERO

PRISMA

RIOJA



DENOMINACIÓN DE ORIGEN RIOJA

RED WINE

GRAPE VARIETY: TEMPRANILLO

Balanced wine, very fruity, ripe tannins with a spicy palate and a long finish that leaves memories of fine cocoa.

PAIRING

It is perfect to combine with rice, pasta, vegetables, ham, cured meats, grilled or griddle meats and fresh or cured cheeses.

STORAGE

Keep away from strong odors into a room with a constant temperature around 20°C and controlled humidity

CONSUMPTION

To fully enjoy this wine, the pouring temperature should be around 15° C

750 ml.

Contains Sulfites.

This product is not recommended for certain risk groups such as children, pregnant women and people with sulfite sensitivity.



BODEGAS PACO MULERO

Paco Mulero

TWENTY MONTHS



DENOMINACIÓN DE ORIGEN JUMILLA

RED WINE

GRAPE VARIETIES: MONASTRELL, CABERNET SAUVIGNON AND SYRAH

Cherry red color very covered with garnet edge. Intense nose of ripe red fruits and candied fruit, with notes of roasted coffee, cocoa and licorice that bring finesse and elegance. It has a great structure, with very concentrated and sweet tannins, a multitude of pleasant sensations and a long, elegant and sweet finish in the mouth. Power, fleshness, flavor and opulence are combined in the palate of this wine that grows little by little in the bottle.

PAIRING

Due its organoleptic characteristics it is a wine that can be combined with a great diversity of dishes, rice, all kinds of meats, roasts, cuts from big and small game hunting, stews, etc. Ideal for after-dinner and certain desserts.

STORAGE

Keep away from strong odors into a room with a constant temperature around 20°C and controlled humidity

CONSUMPTION

To fully enjoy this wine, the pouring temperature should be around 15° C

750 ml.

Contains Sulfites.

This product is not recommended for certain risk groups such as children, pregnant women and people with sulfite sensitivity.



BODEGAS PACO MULERO

Paco Mulero

MONASTRELL



DENOMINACIÓN DE ORIGEN JUMILLA

RED WINE

GRAPE VARIETY: MONASTRELL

Intense cherry red color wine, aromas of ripe fruit and a long and spicy finish in the mouth with evocations of the French wood where the wine has remained for 6 to 8 months until it reaches its perfect balance.

PAIRING

Ideal to pair with rice, stews, legumes, mushrooms, meat stews, sausages, pig's snout and pig's hands, roasted meat, short and medium cured cheeses, white and red meats in sauce, on the grill or griddle.

STORAGE

Keep away from strong odors into a room with a constant temperature around 20°C and controlled humidity

CONSUMPTION

To fully enjoy this wine, the pouring temperature should be around 15° C

750 ml.

Contains Sulfites.

This product is not recommended for certain risk groups such as children, pregnant women and people with sulfite sensitivity.



BODEGAS PACO MULERO

Paco Mulero

ALBARIÑO



DENOMINACIÓN DE ORIGEN RIAS BAIXAS

WHITE WINE

GRAPE VARIETY - ALBARIÑO

Very aromatic wine on the nose, typical of the variety, with reminiscences of aromatic herbs and fresh white fruits, on the palate is unctuous and fresh, with good acidity, balanced and complex.

PAIRING

Ideal to combine with fish, seafood, soft cheeses, salads, potatoes, white meats.

STORAGE

Keep away from strong odors into a room with a constant temperature around 20°C and controlled humidity

CONSUMPTION

To fully enjoy this wine, the pouring temperature should be around 6-8° C.

750 ml.

Contains Sulfites.

This product is not recommended for certain risk groups such as children, pregnant women and people with sulfite sensitivity.



BODEGAS PACO MULERO

PUNTES DE CALNEGRE



DENOMINACIÓN DE ORIGEN MONTSANT

RED WINE

GRAPE VARIETIES: GARNACHA, CARIÑENA AND SYRAH

The blend of these three varieties with their different characteristics creates a wine of great aromatic intensity and color, with memories of ripe fruit and a long, intense finish in mouth.

PAIRING

it goes well with creamy rices with game meat, grilled and griddle white and red meats, stewed legumes, cured and blue cheeses, mushrooms, game and bird, casseroles, fish and seafood in sauce, smoked, roast lamb, pork, ox, etc.

STORAGE

Keep away from strong odors into a room with a constant temperature around 20°C and controlled humidity

CONSUMPTION

To fully enjoy this wine, the pouring temperature should be around 15° C

750 ml.

Contains Sulfites.

This product is not recommended for certain risk groups such as children, pregnant women and people with sulfite sensitivity.



BODEGAS PACO MULERO

Paco Mulero

QUINCE MESES



DENOMINACIÓN DE ORIGEN ALMANSA

RED WINE

GRAPE VARIETY - GARNACHA TINTORERA

In the high-altitude vineyards of Almansa at about 600 and 1000 meters above the sea level, our Garnacha Tintorera grapes, typical of the area where this wine is made, are harvested. This wine, which has a great personality, structure and high intensity with a colour characteristic of these kind of grapes, is cuddled in oak barrels for fifteen months to obtain a wine that offers us a long and smooth finish with a good balance between its impressive fruity character and the wood.

The fermentation was carried out in stainless steel tanks then moved to oak barrels for 15 months.

PAIRING

Ideal to pair with rice, stews, legumes, mushrooms, meat stews, sausages, pig's snout and pig's hands, roasted meat, short and medium cured cheeses, white and red meats in sauce, on the grill or griddle.

STORAGE

Keep away from strong odors into a room with a constant temperature around 20°C and controlled humidity

CONSUMPTION

To fully enjoy this wine, the pouring temperature should be around 14-16° C.

750 ml.

Contains Sulfites.

This product is not recommended for certain risk groups such as children, pregnant women and people with sulfite sensitivity.



BODEGAS PACO MULERO

Paco Mulero

GARNACHA



DENOMINACIÓN DE ORIGEN CALATAYUD

RED WINE

GRAPE VARIETY - GARNACHA

Low yield vineyards of Grenache planted on slate hillsides of high-altitude give birth to a distinctive Calatayud wine, very deep red in colour and quite complex. This wine is made of meticulously hand-harvested grapes of Grenache which are then carried to the winery. Once in the winery we take care of the entire production process, resulting in a wine that reflects the typicality of the area and the nuances of this grape variety.

The fermentation was carried out in stainless steel tanks then moved to oak barrels for 10 months.

PAIRING

Ideal to pair with rice, stews, legumes, mushrooms, meat stews, sausages, pig's snout and pig's hands, roasted meat, short and medium cured cheeses, white and red meats in sauce, on the grill or griddle.

STORAGE

Keep away from strong odors into a room with a constant temperature around 20°C and controlled humidity

CONSUMPTION

To fully enjoy this wine, the pouring temperature should be around 14-16° C.

750 ml.

Contains Sulfitos.

This product is not recommended for certain risk groups such as children, pregnant women and people with sulfite sensitivity.



BODEGAS PACO MULERO

Paco Mulero

TEMPRANILLO



INDICACIÓN GEOGRÁFICA PROTEGIDA VINOS DE LA TIERRA DE CASTILLA-LEÓN

RED WINE

GRAPE VARIETY - TEMPRANILLO

Planted in soils and vineyards near the Duero River in the province of Zamora, the best Tempranillo vines, characteristic of these kind of lands, are selected. These vineyards are the result of millennial erosion to make very complex wine with a never-ending finish, and aromes of ripe fruit leading to a finish reminiscent of dark chocolate notes.

The fermentation was carried out in stainless steel tanks then moved to oak barrels for 10 months.

PAIRING

Ideal to pair with rice, stews, legumes, mushrooms, meat stews, sausages, pig's snout and pig's hands, roasted meat, short and medium cured cheeses, white and red meats in sauce, on the grill or griddle.

STORAGE

Keep away from strong odors into a room with a constant temperature around 20°C and controlled humidity

CONSUMPTION

To fully enjoy this wine, the pouring temperature should be around 14-16° C.

750 ml.

Contains Sulfitos.

This product is not recommended for certain risk groups such as children, pregnant women and people with sulfite sensitivity.



BODEGAS PACO MULERO