

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