

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