

# 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**