

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