

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