

PRISMA

CALATAYUD



DENOMINACIÓN DE ORIGEN CALATAYUD

RED WINE

GRAPE VARIETY: GARNACHA

It is a very concentrated and elegant wine, with aromas that remember cherry and black plums giving way to an exotic spicy finish.

PAIRING

Soft dressing salads, traditional stews, jelly meats, pasta, mushrooms, charcuterie, blue and white fish, soft and creamy cheeses, goat cheeses, white and red meats, roast lamb and pork.

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