

PRISMA

ORGANIC



DENOMINACIÓN DE ORIGEN JUMILLA

RED WINE

GRAPE VARIETY: MONASTRELL

Cherry red color wine with medium high intensity. In the nose, attractive floral aromas stand out with touches of ripe fruits. It is balanced, fresh on the palate, bright and tasty with pleasant acidity and noble, ripe fruit tannins.

PAIRING

It is ideal for rice, pasta, white and blue fish, goat cheeses, cured meats, paprika, vegetables and legumes, mushrooms, veal, white and red meats with creamy sauces, as well as grilled or griddle meats.

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