

PRISMA

RIOJA



DENOMINACIÓN DE ORIGEN RIOJA

RED WINE

GRAPE VARIETY: TEMPRANILLO

Balanced wine, very fruity, ripe tannins with a spicy palate and a long finish that leaves memories of fine cocoa.

PAIRING

It is perfect to combine with rice, pasta, vegetables, ham, cured meats, grilled or griddle meats and fresh or cured cheeses.

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