



VIÑA CUESTA COLORÁ



100% ORGANIC

Tempranillo Viñas Viejas



VIÑA CUESTA COLORA

“We make wines with love, using our local traditions wedded to the latest technology. Our wines express the purity and beauty of our country. They are 100 percent honest.”
Francisco Parra.



Made in Central Spain by a family with a deep history in viticulture, our wines are easy to drink yet filled with complex flavors. In a variety of styles, we bring them to you from the largest NOP-certified Organic vineyard in Europe.

What makes this wine special: An Organic, sulfite-free expression of old-vine Tempranillo. This is Parra Family Organic's signature wine. Made from the best old-vine Tempranillo grapes in a vineyard known locally as Cuesta Colorá, or the Red Slope, Viña Cuesta Colorá, is a pure, sulfite-free example of the most Spanish of all red-wine grape varieties.

Grape: Organic Tempranillo 100 percent.

Sulfite-free vinification: Only the best grapes are used. They are carefully cleaned and placed in steel vats that have been cleaned with purified water and salt. Fermentation is done with yeasts found on the grapes and aging and bottling are done in an oxygen-free environment.

Tasting notes: A clear, bright, garnet wine. The nose is filled with the aromas of fresh red cherries, red raspberries and wild strawberries with a hint of candied berries. In the mouth the wine is refreshing with a slight pétillance and overflows with juicy red-fruit flavors, balanced by a palate-cleansing acidity. It's a wine to quaff chilled with a picnic or savored at a dinner party.

Food pairings: Cold cuts, mild cheeses, hamburgers or with your Thanksgiving meal. Try with: spaghetti Bolognese.

Alcoholic content: 13.5 percent.



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