



PARRA
Jiménez

PARRA JIMENEZ TEMPRANILLO

“ 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: A fine example of La Mancha Tempranillo, this is a wine for everyday or a special occasion.

Grape: Organic Tempranillo 100 percent.

Vinification and aging: Fermented and aged in steel vats.

Tasting notes: A garnet wine. On the nose it shows the true Tempranillo notes of raspberry and strawberry going to scents of black plum. It fills the mouth with strawberries, strawberry compote and prune butter with a touch of cocoa.

Food pairings: Roasts, steaks and roasted turkey.
Try with: Pork chops.

Alcoholic content: 13 percent.



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