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PARRA
Jiménez
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PARRA JIMÉNEZ GRACIANO



What makes this wine special:

A crisp and subtle white wine made with the Verdejo grape, a variety native to central Spain that is finding more and more favor worldwide.

Grape: Organic Graciano 100 percent.

Vinification and aging: Made from grapes harvested from a special parcel of Graciano vines and then fermented and aged in steel vats.

Tasting notes: A dark ruby wine. A fascinating nose of plum, black cherry, truffles, black olives and forest floor. The palate detects notes of dried plums, dates and candied cherry along with savory, meaty flavors like bacon.

Food pairings: Hearty soups, roast beef and cured cheeses.
Try with: Curries.

Alcoholic content: 13%



BODEGAS PARRA JIMÉNEZ. Office and Winery

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