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PARRA
Jiménez
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PARRA JIMÉNEZ RESERVA



What makes this wine special:

Parra Jiménez is proud to be the pioneer in making wines from organically grown grapes in La Mancha.

All of our wines are the result of a sustained earth friendly viticulture.

Grape: Organic Tempranillo 100 percent.

Vinification and aging: This is perhaps the finest Tempranillo wine in the Parra Family catalogue. Selected clusters of grapes are allowed to ripen for an extra two to three weeks on the vine before picking. The extra time imparts a greater complexity and delicacy of flavor to the wine. Aging in French and American oak barrels creates a creamy, smooth finish.

Tasting notes: Best fruit from the highest plots of our Carrascosa vineyard where clay has been washed away and wines grow on sandy soil.

Aged 18 months in oak barrels this complex red boasts ripe fruit, new leather and roasted nuts aromas. Full bodied and great balanced acidity guarantee further aging in your cellar.

Food pairings: Quiche, grilled meats and roasted chicken.
Try with: Beef stew.

Alcoholic content: 13%

