



PARRA Jiménez

PARRA JIMÉNEZ VERDEJO



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 Verdejo 100 percent.

Vinification and aging: Fermented and aged in steel vats.

Tasting notes: Burnished gold with green highlights in the glass. It has a nose of preserved lemon, lime flesh and white peach over a strong slaty minerality. On the palate the wine is crisp, dry and bracing with a fine citrus flavor and an intriguing minerality that makes you want to sip it again and again.

Food pairings: Raw shellfish, grilled fish, roast chicken.

Try as: An aperitif.

Alcoholic content: 12,5%



BODEGAS PARRA JIMÉNEZ. Office and Winery

Ctra. Pedernoso Km. 3.6. 16650 Las Mesas (Cuenca), Spain | Tel: +34 607 707 932 | Email: info@bodegasparrajimenez.com
www.parrafamilyorganic.com