



PARRA
Jiménez

PARRA JIMÉNEZ TEMPRANILLO



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%



BODEGAS PARRA JIMÉNEZ. Office and Winery

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