

# Friend & Farmer | HAND WORK

Friend and Farmer and HAND WORK is the dream of three brothers, Francisco, Javier and Luis Parra. The hope was to celebrate their home of La Mancha by raising organically and biodynamically grown grapes. When it comes to the winemaking behind Friend and Farmer, they partnered with the exceptional Juan Antonio Ponce of Bodegas Ponce.



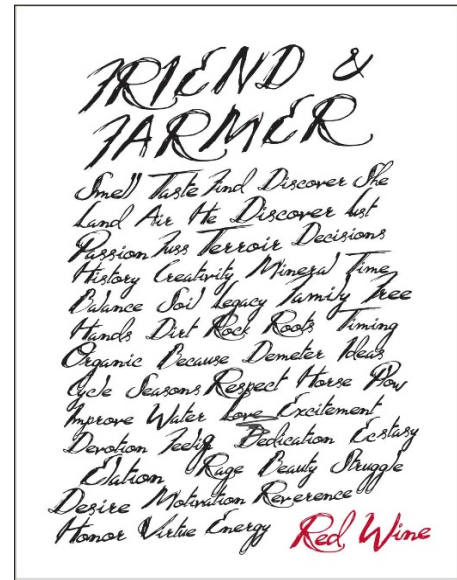
The Parra brothers work two vineyards near the town of Las Mesas. One is Entresendas (between paths) sitting in a dried river bed. These rich, alluvial soils are perfect for the cultivation of grapes reflecting light and heat and ensuring drainage. The other vineyard is Olla del Monte is perhaps easily represented by its other name: *Cuesta Colorá*, the colored slope. This gentle slope is covered in chalky clay and a fine layer of pebbles on the surface that capture and radiate the heat of the sun—a key benefit during the desert nights.

The Friend & Farmer wines are Demeter and vegan certified with only naturally occurring sulfites. The Hand Work liter bottle of wine organic certified as well as vegan and minimal sulfites.

FRIEND & FARMER



RED WINE



**Varietal/Blend:** Tempranillo

**Farming Practices:** Demeter certified biodynamic

**Soil:** oolitic soils

**Vine Training:** Guyot

**Harvest Technique:** by hand

**Year Vines Were Planted:** 1997-2012

**Yeast:** indigenous

**Fermentation:** partial whole-cluster fermentation /  
fermented in stainless steel tank and barrels

**Malolactic:** none

**Maturation:** 4-6 months in stainless steel

**Sulfur:** none added

**Alcohol:** 13.5%

**Fined:** no

**Filtered:** light

**Country:** Spain

**Region:** La Mancha

**Sub Region:** Las Mesas

**Vineyard:** Olla del Monte