

Bodegas Parra Jiménez

The Parra family's pursuit came from the devotion of the three brothers (Francisco, Javier, and Luis) to find a sense of place in their home of La Mancha. They founded their property with the conviction to organically and biodynamically farm every vine under their care.

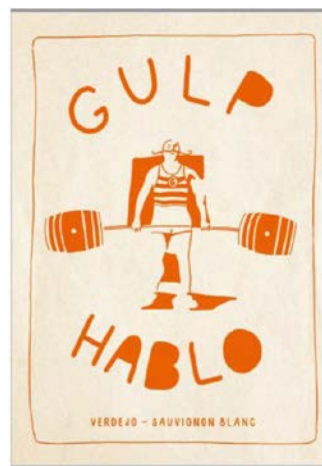


The Parra family works two large vineyards in La Mancha near the town of Las Messas (The Tables), totaling some 445 acres, or about 180 hectares. One of the vineyards is named Entresendas (Between Paths) and sits within the dried river bed. Entresendas benefits from the rich, alluvial soils, common to old river beds and perfect for the cultivation of grapes. The other vineyard is officially named Olla del Monte (Cooking Pan in the Mountain), but is known locally as the Cuesta Colorá because of the colorful scarpland soils of chalky clay covered in a fine layer of pebbles that hold the day's heat well into the night.

For the Gulp/Hablo, the extremely gulpable wines, they partnered with Juan Antonio Ponce of Bodegas Ponce to make the wine. With this partnership, they were able to create a wine that beats the competition without sacrificing on quality.

GULP/HABLO

ORANGE WINE



Varietal/Blend: 50% Verdejo / 50% Sauvignon Blanc

Farming Practices: certified SOHISCERT organic, European Vegetarian Union vegan, and Demeter biodynamic

Altitude / Exposure: varied

Harvest Technique: mechanical and by hand (Sauvignon Blanc on August 22nd / Verdejo was harvested September 27th.)

Year Vines Were Planted: varied

Yeast: indigenous

Fermentation: macerated separately on skins for 5-7 days in 200L clay vessels and 4,000L used French oak vats with daily pumpovers / wine is pressed off of skins and transferred to 3000L foudres

Maturation: blended and aged in foudre for 8 months

Sulfur: very small amount added only before bottling

Alcohol: 11%

Fined: no

Filtered: no

Vegan: yes

Country: Spain

Region: La Mancha