



VERY FINE VINOS
EXPORT MANAGEMENT

BODEGAS NODUS

En la Parra Red



TECHNICAL DATA



Type of Wine: Red Young Wine.
Appellation: D.O Valencia
Grape Varieties: 100% Bobal
Alcohol Content: 13%

WINEMAKING PROCESS



Harvest category: Organic - Manufacture Process: Organic
A thorough process during the growing period of the grapes is maintained to determine the optimum time to start the harvesting. Grape selection, controlled fermentation at low temperatures along with a long maceration process in stainless steel tanks.
This process achieves that Parra Tinto denotes the Bobal characteristic aroma of fruits.

TASTING NOTES



Appearance: Deep cherry red in colour with a bright violet rim.
Aromas: Deep cherry red in colour with a light violet rim. On the nose there are great aromas of ripe fruits of the forest, strawberries and raspberries. With a light vanilla toastiness and hints of licorice and spices.
Palate: On the palate it is full bodied and fruity with well-rounded tannins, great acidity and light vanilla notes with a touch of smokiness. A well balanced wine with a persistent finish.

FOOD PAIRING



Ideal to accompany meats, Fish, Casseroles and pairs perfectly with rice's and tomato based pastas. Also goes well with Cheeses and cured hams
Serving Temperature: 14°C to 18°C

LOGISTICS



Presentation in carton of 6 bottles.
Bottle of 0,75 ml Case weight: 7,32 kg
Cases per pallet: 104 cases/6 bottles - 776 kg Pallet: 120*80*151
Bottle Bar Code: 8437007174717



WINES