Arbol de Vida Tempranillo Bodegas Parra Jimenez 2025



Region

The high altitude, great plain of La Mancha, to the south of Madrid and east of Toledo, represents the largest viticultural area of Spain. The climate is arid, extreme in both summer and winter, tempered by strong prevailing winds. The widely planted white Arien grape variety is slowly losing favour to Tempranillo, Shiraz and Garnacha and the old wineries are giving way to gleaming modern facilities heralding a revolution for the region`s winemaking.

Producer

Bodegas Parra Jiménez was established in 1993 by the three Parra brothers, who pioneered organic viticulture in the region. In 2008 they went further pursuing their passion for the environment, adapting Biodynamic agriculture and on top of this they are free from pesticides, herbicides and chemical fertilisers. The family also farm grains, garlic, cereals and sheep. A Biodynamic approach helps to form a closed sustainable and biodiverse ecosystem, the grains help feed the livestock, which in turn fertilize the crops. The endangered black sheep species they keep are used to make delicious local Manchego cheese. The estate is in the hands of the younger generation, Pablo Parra, who has steered the winery towards minimal intervention winemaking and who is very enthusiastic about continuing the biodynamic philosophy.

Tasting Notes

This organic Tempranillo shows the fruity, spicy and complex expression of its variety. Harvested slightly earlier to retain the vibrant acidity and ambient fermentations in stainless steel to preserve the bright fruit character. An expressionate nose of Plums, blackberries and liquorice followed by a smooth, textured palate with good structure and balanced acidity.

Food

A versatile glass which will pair well with red meats, pasta dishes, tapas and mature cheeses.

Technical Information

Country	Spain
Region	La Mancha
Grape(s)	Tempranillo (100%)
Type	Red
Style	Fruity
Oaked Style	Unoaked
Body Style	Medium bodied
Sustainable	Yes-certified sustainable

Dry/Sweet Style	Dry
Alcohol Content	12.5%
Closure Style	Screw cap
Organic/Biodynamic	Organic certified
Allergens	**Milk:** No **Egg:** No
Vegetarian/Vegan	**Vegetarian:** Yes **Vegan:** Yes

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