

EARTH^{3.0}

(Tierra)

EARTH 3.0 TEMPRANILLO - SYRAH

The winemakers of Earth 3.0 strive to live in harmony with the land. Producing wine made from organic grapes, they believe that keeping the planet healthy is just as important as making great wine.



ORIGIN: D.O. LA MANCHA



The Parra family has lived and worked the land in La Mancha, central Spain, for generations. The word parra, actually means “stalk” in Spanish and given the local tradition of naming people after their professions, family legend has it that their ancestors cultivated vineyards back in the distant past. All Parra Family wines are NOP-certified Organic.

GRAPE VARIETY: 75% Organic Tempranillo and 25% Organic Syrah

VINIFICATION AND AGING: Fermented and aged in steel vats.

ORGANOLEPTIC CHARACTERISTICS: Ruby with dark purple at the center. The nose gives stewed cherries, stewed prunes and fresh plums as well as black olive. Dark, sweet fruits on the palate with the signature spiciness that Syrah always imparts to a blend.

PAIRING: Chili con carne, barbecued chicken, Chinese style spareribs. Try with: Rice and beans.

TECHNICAL SPECIFICATIONS: **Alcohol:** 13% Vol. **Volatile Acidity:** 8,5 meq/l. **Residual Sugar:** 0,8 g/l. **PH:** 3,54 **Free SO2:** 22 mg/l.

PRICES: **Front Line:** \$ 95.88 **Post-Off:** \$14.40 **Case Price:** \$ 81.48 **Unit Cost:** \$ 6.79 **Minimum Bottle:** \$ 9.99 **Gross Profit:** 32%

(US-NOP) certified by Ecocert SA



Proceeds from every sale of Earth 3.0 help restore the rainforest through the work of ARC.

www.earth-wines.com



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