

EARTH^{3.0}

(Tierra)

EARTH 3.0 TEMPRANILLO

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: 100% Organic Tempranillo grapes

VINIFICATION AND AGING: Fermented and aged in steel vats.

ORGANOLEPTIC CHARACTERISTICS: A light purple wine. The nose is floral, showing violets and red roses. In the mouth, sweet red fruit mixes with flavors of dried flowers, leather and tarry notes.

PAIRING: Omelets, sautéed mushrooms, roasted pork, even fish stews. Try with: Sausages or hot dogs.

TECHNICAL SPECIFICATIONS: **Alcohol:** 13% Vol. **Volatile Acidity:** 5,58 meq/l. **Total Acidity:** 74 meq/l. **Residual Sugar:** 1,2 g/l. **PH:** 3,56 **Free SO2:** 26 mg/l. **Total SO2:** 61 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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