

Friend & Farmer | HAND WORK

Friend and Farmer and HAND WORK is the dream of three brothers, Francisco, Javier and Luis Parra. The hope was to celebrate their home of La Mancha by raising organically and biodynamically grown grapes. When it comes to the winemaking behind Friend and Farmer, they partnered with the exceptional Juan Antonio Ponce of Bodegas Ponce.



The Parra brothers work two vineyards near the town of Las Mesas. One is Entresendas (between paths) sitting in a dried river bed. These rich, alluvial soils are perfect for the cultivation of grapes reflecting light and heat and ensuring drainage. The other vineyard is Olla del Monte is perhaps easily represented by its other name: *Cuesta Colorá*, the colored slope. This gentle slope is covered in chalky clay and a fine layer of pebbles on the surface that capture and radiate the heat of the sun—a key benefit during the desert nights.

The Friend & Farmer wines are Demeter and vegan certified with only naturally occurring sulfites. The Hand Work liter bottle of wine organic certified as well as vegan and minimal sulfites.

HAND WORK

TEMPRANILLO



Varietal/Blend: Tempranillo

Farming Practices: organic certified

Soil: oolitic soils

Vine Training: Guyot

Harvest Technique: by hand

Year Vines Were Planted: 1997-2012

Yeast: indigenous

Fermentation: partial whole-cluster fermentation /
fermented in stainless steel tank and barrels

Malolactic: none

Maturation: 4-6 months in stainless steel

Sulfur: minimal

Alcohol: 13%

Fined: no

Filtered: light

Country: Spain

Region: La Mancha

Sub Region: Las Mesas

Vineyard: Entresendas