

TY COCH  
TINTERN PARVA  
WELSH QUALITY  
WINE  
TINTERN,  
WALES  
2017

## PRODUCER

Judith and Colin Dudley have been running Parva Farm vineyard since 1996. The vineyard was originally planted in 1979. The present vineyard was planted in 1979 with subsequent plantings in 1985 and 1989. By 1996 the vineyard had been sadly neglected so Colin & Judith had some hard work on their hands to bring it back into production. It was gradually pruned and cleared and re-staked over 4 years until in 2001 it produced the first good crop of grapes (approx. 5 tonnes). Some of the original plantings were deemed unable to be saved so the vineyard was reduced in size to about 2.5 acres. They now grow around 16 different grape varieties although the main varieties are Bacchus, Seyval Blanc, Muller Thurgau, Pinot Noir and Regent. They also produce Welsh mead, fruit wines and ciders.

## GRAPE VARIETY

Regent is a dark-skinned, late ripening, hybrid variety developed in Germany that has a high resistance to frost. It gives wines that are full-bodied and densely coloured with soft tannins and a ton of fruit flavours.

## TASTING NOTES

Dark purple in colour. This is a dry, medium-bodied, earthy red with dark red fruits on the nose. Palate of blackcurrants, cherries, violets and Christmas spices and a slightly oaky flavour, which is weird because this wine is unoaked!

## FOOD PAIRING

This will pair well with meats that are intense in flavour like oxtail ragu, chestnut mushrooms or even falafel burgers.

## TECHNICAL DETAILS

Varieties: Regent  
ABV: 11%  
Closure: Screwtop  
Vegetarian: No  
Vegan: No  
Organic: No  
Biodynamic: No

