

JOSÉ PARIENTE

RUEDA



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JOSÉ PARIENTE VERDEJO 2020

OUR FRESHEST AND MOST ELEGANT NATIVE GRAPE

Our verdejo 100%, our signature wine, is made from vineyards planted between 1962 and 1991 family owned, and from selected old vineyards, fact that allows us to blend the soil range complexity from the Appellation of Origin Rueda.

VINEYARD

The soil, made up of round pebble layers, low in organic matter, develops some limestone outcrops on the higher levels. The local climate, continental with Atlantic influence, forces the vine roots to go deep in search of water.

WINE MAKING PROCESS

After harvest, must ferments in stainless steel, concrete and wooden vats. Once fermentation is finished, the wine ripens on its lees along four months. This blend is what makes our wine José Pariente Verdejo unique.

VINTAGE

The year 2020 was marked by mild temperatures both in the winter and in the summer, without extreme temperatures along the year, and significant rainfalls in the spring. All these elements contributed to a slow and balanced ripening process.

These conditions resulted into a vintage 2020 of great intensity and aromatic definition. Fresh fruit (remarkable citrus) and a balsamic character (anise flavor and menthol) especially stand out.

TASTING

Brilliant straw yellow colour with greenish reflections.

Complex, fresh, elegant and high intense aroma. . It has a markedly fruity tone that spans the range of white fruits and citrus. There are also hints of fennel and garrigue on a balsamic aniseed ground.

All of it over a mineral remembrance.

On the palate fresh fruity notes appear again. Unctuous and elegant, with a slight touch of bitterness at the end, typical of Verdejo, backed by a good acidity. Very good structure favours a lingering wine.

Complex and intense aftertaste.

FOOD PAIRING

Suitable for appetizers, fish, seafood, pasta, rice and white meat. It also pairs with smoked food, soft cheese and sausage specialties.

Grape variety: Verdejo 100%

Alcohol content: 13%

Volatile acidity: 0.20

Total acidity: 5.4 g/l

Ideal serving temperature: 8 °C