

JOSÉ PARIENTE

FAMILY TRADITION

JOSÉ PARIENTE VERDEJO 2024 C/12

Product information

Name of the wine	José Pariente Verdejo 2024	Vintage change	February
Type of bottle	Bordelesa Prestige Antique	Alcohol (%)	13%
Type of closure	Cork (natural)	Voltaire acid	5,27 g/l
Content	0,75 L	Residual sugar	1,2 g/l
Code of origin	D.O	Allergens	Sulphites
Region	Rueda	Total sulphite	89 mg/l
Grape variety	Verdejo 100%		



Winemaking

After harvest, must ferments in stainless steel, concrete, and wooden vats. In some winemaking process and depending on the acidity, there is a hint of malolactic conversion. The wine ages on its own lees for 4 months. This blend characterises the singularity and differentiation of our José Pariente Verdejo.

Tasting notes

Brilliant straw yellow colour, with greenish reflections. Elegant, fresh, and complex. This wine shows a marked fruity tone, covering the range of white and citrus fruits. Hints of fennel, garrigue and a balsamic aniseed ground. All of it over a mineral remembrance. On the palate, fresh fruity notes show up again. Unctuous, elegant with a slight touch of bitterness at the end, typical of the Verdejo, backed by good acidity. Great structure that favours its persistence, full volume in the mouth moreover a complex and intense aftertaste.

Food Pairing

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

Logistic information

BOTTLE

GTIN	8437009098073	
Height	300	mm
Diameter	76	mm
Weight	1,33	Kg
Taric code	22042138	2204

CASES

GTIN	38437009098074	
Height	301	mm
Length	314	mm
Width	234	mm
N° bottles	12	
Total weight	15,905	Kg

PALLET

Type of pallet	EUROPALLET	
Cases/Pallet	60	
Cases/Layer	12	
Capas/Pallet	5	
N° bottle	720	
Weight loaded	976,3	Kg
Height/Pallet	169	cm

