

# JOSÉ PARIENTE

TRADICIÓN FAMILIAR

## JOSÉ PARIENTE VERDEJO 2023

*“Our freshest and most elegant native grape”*

The assortment of family-owned vineyards, planted between 1962 and 1991, together with a grape selection from old vines allowed us to blend the complex and diverse soils of our motherland.

### *Vineyard*

The soil, made up of round pebble layers and low in organic matter, develops some limestone outcrops on the higher levels. The continental climate of the area, characterized by extreme temperatures, allows a slow aromatic ripening of the grapes and keep a good acidity.

### *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.

### *Vintage characteristics*

The 2023 vintage is defined by a cold and wet winter followed by a warm and dry summer. The harvest, which began in early September, was characterized by low yields, a consequence of the heatwave with southern winds that swept across the plateau in the preceding weeks. Additionally, the moderate temperatures of September allowed for slightly higher acidity levels than usual.

The accumulated precipitation during winter and spring, combined with the low yields obtained, has resulted in very balanced musts both aromatically and structurally.

### *Tasting*

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.

*Grape Variety:* 100% Verdejo  
*Alcoholic content:* 13°  
*Ideal serving temperature:* 8°C

