

JOSÉ PARIENTE

RUEDA



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JOSÉ PARIENTE BARREL FERMENTED 2013

DEEP, SMOOTH, COMPLEX: A WORK OF IMPECCABLE CELLAR-CRAFT

The fermentation in the barrel, which at José Pariente is a meticulously thorough process, makes for an extraordinarily nuanced wine. An exceptional balance of fruit and wood.

VINEYARD

The grapes are from old vines, located in the most characteristic part of Rueda, set on platforms of quartzite pebbles. Head pruned in the traditional way, these vines give a yield of round 4,000 kilos per hectare. The harvest is done by hand and the grapes are collected in 20-kilo boxes, with a first selection in the field before they are taken to the winery.

ELABORATION

The fermentation was in French oak barrels, both new and one year old, from various coopers. This was followed by some seven months of *batonnage*, with the wine in constant contact with its lees. It was then decanted into stainless steel tanks, where it remained for five months, before being bottled after clarification and stabilization.

TASTING

Bright and golden yellow to the eye, it has an intense, complex nose, its aromas spicy, slightly smoky, with ripe fruit and a hint of wood. There are also notes of exotic fruits and minerals.

In the mouth it is voluminous, unctuous and very elegant. Powerful, with a good acidity that ensures a long and lively passage. It presents a great balance between fruit and wood. Everything that is perceived in the nose appears again in the mouth.

DINING

Appetizers, fish in sauces, richly flavoured seafood (spider crab, barnacles, etc) poultry and veal find a perfect companion in this wine. It goes especially well with ham and foie.

SHEET

Variety: 100% Verdejo

Alcohol: 13.5°

Volatile acidity: 0.30

Total acidity: 5.9

Best enjoyed now and in 5 years

Ideal serving temperature: 6-8° C