

JOSÉ PARIENTE



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RUEDA

JOSÉ PARIENTE VARIETAL VERDEJO 2014

THE FRESHEST AND MOST ELEGANT AFFIRMATION OF OUR NATIVE GRAPE

Our 100% varietal Verdejo, the chef-d'oeuvre of the house, is made with grapes from vineyards that have been in the family for 30 years, and from old vines cultivated by small growers.

VINEYARD

The soil of the vineyard, characterized by a platform of loose stones, is poor in organic matter and has limestone outcrops on the higher levels. The local climate, continental with an Atlantic influence, forces the vines to reach deep into the subsoil in search of water.

ELABORATION

The first stage was cold maceration for 8 to 12 hours. After a pneumatic pressing, the alcohols were fermented at low temperature in stainless steel vats, and the wine left to mature on its lees until clarification, subsequently subjected to cold treatment and filtration.

TASTING

In the visual phase, the wine shows a brilliant straw yellow with greenish reflections. The aroma, of great intensity, is elegant, fresh and complex. It has a markedly fruity tone that spans the range of white fruits (pear, peach), citrus and passion fruit. There are also hints of fennel and garrigue on a balsamic aniseed ground. In the mouth the notes of fresh fruit appear again. Unctuous, sweet and elegant with a slight touch of bitterness in the finish characteristic of the Verdejo variety. It has a big structure that favours its persistence.

DINING

This is an excellent wine for accompanying appetizers and fish dishes, seafood, pasta, rice and white meat. It goes well with smoked meats, soft cheeses and serrano ham.

SHEET

Variety: 100% Verdejo

Alcohol: 13°

Volatile acidity: 0.23

Total acidity: 6.3 g/l

Ideal serving temperature: 6-8° C