

# José Pariente Cuvée Especial

*Organic Wine*

*"Exciting intensity and modern definition of Verdejo"*



JOSÉ PARIENTE

# Cuvée Especial <sup>2020</sup>

*“Elegance, finesse and complexity:  
A great mineral expression of Verdejo”*

We create this wine of exciting depth from hundred-year-old vineyards. Its origin is a combination of meticulous work in the vineyard and winemaking techniques in oval concrete vats.

## *Vineyard*

Grape come from two old bush vineyards, from 1924 and 1928, of a total surface area of 2.5 hectares. Both of them are located in the small village of Hornillos de Eresma, planted on sandy soils, what favours water retention at depth, ensures a good ripening process and keeps acidity in dry farming vineyards. Organic viticulture.

## *Wine making*

Hand harvest in 20 kg plastic crates allows a grape selection in the vineyard. After a second selection on sorting table, grape is cold macerated for 12 hours. Then, fermentation and wine ageing on its own lees for 11 months in oval vats of clay cement. These vats are the key of the process. They offer an ideal answer to the ongoing study of new possibilities of the Verdejo variety. Their shape and different temperatures at different heights create a circular current that makes the work of the lees easier. They also contribute to a better protection for the wine and offer the possibility of ageing it for longer without oxidation.

## *Vintage 2020*

The year 2020 was defined by mild temperatures in winter and summer, without extreme temperatures, 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 color with greenish hues. On the nose it is fine elegant, mineral and balsamic notes can be appreciated. On the mouth it is a very complex wine, of impressive smoothness and silky elegance, with a mineral touch that appears again in the aftertaste.

## *Food Pairing*

José Pariente Cuvée Especial is a culinary wine, which is specially suitable for baked and grilled fish, and a wide range of rice dishes. Ideal for Iberian products and white meats.

Grape variety.	Verdejo 100%
Alcohol content.	13,50%
Volatile acidity.	0,33
Total acidity.	5,61 g/l
Bottling date.	2nd September, 2021
Bottles produced.	6.006
Magnum bottles produced.	180
Ideal serving temperature.	10-12°C