



AÑOS DE CRIANZA EN BARRICA

JOSÉ PARIENTE

# 25 Años en Barrica José Pariente

*100% Verdejo*



# José Pariente 25 Años en Barrica

◆ ARTESANAL WINE ◆

*A winemaking process that highlights the value of the passage of time, patience and craftsmanship.*

*A wine that, after 25 years of barrel aging, represents a link between generations.*

"25 Años en Barrica" begins in 1997, the year in which José Pariente carried out his last grape harvest. His daughter Victoria has kept this wine in barrels for 25 years, demonstrating the aging capacity of the Verdejo variety.

## *Vineyard*

The grapes come from a single vineyard dating back to 1943, located on the El Portugués moor, in Rueda. Traditionally goblet-trained and planted on quartzite pebble soils, the vines have an approximate yield of 5,000 kilos per hectare. The harvest was carried out in 1997, selecting the grapes by hand and transporting them in bins.

## *Winemaking process*

After a spontaneous fermentation in 500 litres oak barrels, the wine has remained in these same barrels for 25 years. The aging during these 25 years entails a slow loss of water that generates a continuous process of concentration. The wine slowly gains in complexity, structure and elegance.

## *Tasting*

Bright and intense amber color. The nose is elegant, complex and rich in nuances. Nuts, fine hydrocarbons, spices, mineral and smoky undertones. Full-bodied with a glyceric center. Good acidity, saline, savory, full in the mouth. Very persistent aftertaste.

## *Food pairing*

Ideal for red meats and bushmeat, consommés. It combines perfectly with stews, mushrooms and cured cheeses.

Variety	Verdejo
Alcoholic strenght	17°
Total acidity	7,61 g/l
Serving temperature	12 - 14 °C



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