

JOSÉ PARIENTE

TRADICIÓN FAMILIAR

JOSÉ PARIENTE CUVÉE ESPECIAL 2022

organic wine

“Exciting intensity and modern definition 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.

Organic vinegrowing

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.

Winemaking process

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 10 months in oval vats of clay cement. These vats are the key to 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

The year 2021 was defined by a cold and rainy winter, and some snowfalls. In the summer temperatures were colder than usual, with an increase of both maximum and minimum temperatures at the end of August and early September, fact that anticipated the grape ripening and, therefore, the harvest season, that was expected to be late.

This vintage 2021 has resulted into a vintage of great intensity and aromatic definition, which is emphasized by fresh fruit (remarkable citrus) and a balsamic character (anise flavour and menthol).

Tasting

The year 2021 was defined by a cold and rainy winter, and some snowfalls. In the summer temperatures were colder than usual, with an increase of both maximum and minimum temperatures at the end of August and early September, fact that anticipated the grape ripening and, therefore, the harvest season, that was expected to be late.

This vintage 2021 has resulted into a vintage of great intensity and aromatic definition, which is emphasized by fresh fruit (remarkable citrus) and a balsamic character (anise flavour and menthol).

Food pairing

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

Grape variety: 100% Verdejo ecológico

Alcohol content: 13,5°

Bottles produced: 7.642 bottles y 60 magnums

Ideal serving temperature: 10-12°C

