

JOSÉ PARIENTE

TRADICIÓN FAMILIAR

JOSÉ PARIENTE BARREL FERMENTED 2021

organic wine

“Deep, smooth and complex”

Oak fermentation, which is an extremely careful process in José Pariente, allows getting a wine of extraordinary nuances.

Organic vinegrowing

Grape comes from 60-year-old vineyards located in Camino del Puerto, in the small village of La Seca (planted on stony soils of quartzite) and Hornillos de Eresma (on sandy soils). From these bush vines we get average yields of 3.000 kg per hectare. We develop an organic viticulture based on tillage, and we preserve the soils through their natural vegetation cover.

Harvest by hand in 18 kilos cases, which allows a first selection in the vineyard and later in the cellar with a selection table.

Winemaking process

Alcoholic fermentation in 500- and 228-liter French oak barrels and partial malolactic fermentation. After this process, the wine ages for 11 months being in permanent contact with its lees through the process of battonage.

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

Bright yellow colour. Intense and complex nose, with spicy and balsamic aromas (anise and eucalyptus) and smoky notes. Full-bodied, greasy, and very elegant on the palate. Powerful, great acidity and minerality that ensure a long and lively finish.

Food pairing

José Pariente Fermentado en Barrica combines well with intense flavored seafood, baked or grilled fish with sauce. Rice, soft meats, Iberian ham and foie.

Grape variety: 100% Verdejo organic

Alcohol content: 13,5°

Ideal serving temperature: 8 - 10°C

