

JOSÉ PARIENTE

TRADICIÓN FAMILIAR

VICTORIA 2022

“Elegant, deep and lively”

“Victoria” is a recognition to our alma mater, Victoria Pariente. Martina and Ignacio pay tribute to their mother for sharing her passion for vineyard and wine. Made from three different grape varieties: Grenache, Tempranillo and Viognier. It shows great balance between complexity and delicacy.

Vineyard

Rosé Victoria is sourced from three grape varieties from selected vineyards:

- Grenache: a vineyard located in Pedrosa del Rey, area of Pliocene limestone and clay under sandy soils. Planted in 1945 with average yields of 2800 Kg/hectare.
- Tempranillo: vineyard located in the village of Mucientes, on limestone, gesiferous clay and marl under sandy soils. Planted in 1960 with yields of 2200 Kg/hectare.
- Viognier: vineyard located in the village of La Seca. Brownish soils, rich in calcium and magnesium, pebbles, of easy tillage, good ventilation, and drainage system. Limestone outcrops on the highest altitudes. Permeable and sound, its texture ranges from silty sands to limestone. Planted in 1999 with average yields of 4400 Kg/hectare.

Winemaking process

All grapes are blended and pressed right away (no maceration). Then, must ferments and wine ages with its own lees for 4 months.

Vintage

The year 2022 was defined by a hot summer which caused a severe drought on the vineyards. Consecutive heat waves shot up temperatures and, as a result, grape ripening suddenly stopped in August. In September, the rain showed up and temperatures decreased, allowing a slow phenolic ripening, with suitable acidity levels. The lack of water during the summer favoured the grape to be in perfect health conditions and high quality musts.

Tasting

Pale pink colour. Intense and elegant flavours. Remarkable fruity tone of strawberry, raspberry, and pomegranate with scents of rose petals and jasmine. Smooth and nice, great balance. Lingering and fresh with cherry notes in the aftertaste.

Food pairing

Versatile and food friendly, this wine pairs well with appetizers, fish, seafood, salads, pasta and rice. It also matches with all smoked food and soft cheeses.

Grape variety: Grenache, Tempranillo y Viognier

Alcohol content: 12,5°

Ideal serving temperature: 8°C

