

# JOSÉ PARIENTE

TRADICIÓN FAMILIAR

## JOSÉ PARIENTE VERDEJO 2022

*“Our freshest and most elegant native grape”*

The assortment of family-owned vineyards, planted between 1962 and 1991, together with a grape selection from old vines allowed us to blend the complex and diverse soils of our motherland.

### *Vineyard*

The soil, made up of round pebble layers and low in organic matter, develops some limestone outcrops on the higher levels. The continental climate of the area, characterized by extreme temperatures, allows a slow aromatic ripening of the grapes and keep a good acidity.

### *Winemaking process*

After harvest, must ferments in stainless steel, concrete, and wooden vats. In some winemaking process and depending on the acidity, there is a hint of malolactic conversion. The wine ages on its own lees for 4 months. This blend characterises the singularity and differentiation of our José Pariente Verdejo.

### *Vintage*

The year 2022 was defined by a hot summer in which vines suffered the effects of a severe drought. The successive heat waves caused temperatures to soar. As a result, the grapes stopped ripening in August. Patience and waiting until September, when the rains came and temperatures moderated, allowed for slow phenolic ripening, with suitable acidity levels. The lack of water during the summer meant that the grapes arrived at the winery in perfect sanitary conditions and the resulting musts of high quality. José Pariente Verdejo 2022 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*

Brilliant straw yellow colour, with greenish reflections. Elegant, fresh, and complex. This wine shows a marked fruity tone, covering the range of white and citrus fruits. Hints of fennel, garrigue and a balsamic aniseed ground. All of it over a mineral remembrance. On the palate, fresh fruity notes show up again. Unctuous, elegant with a slight touch of bitterness at the end, typical of the Verdejo, backed by good acidity. Great structure that favours its persistence, full volume in the mouth moreover a complex and intense aftertaste.

"José Pariente Verdejo 2022 is a nice and persistent wine, with full volume and an elegance appreciated on the nose which is repeated on the palate".

### *Food pairing*

Suitable for appetizers, fish, seafood, pasta, rice and white meat. It also pairs with smoked food, soft cheese and sausage specialties.

*Grape variety:* 100% Verdejo

*Alcohol content:* 13°

*Ideal serving temperature:* 8°C

