



JOSÉ PARIENTE

## 25 AÑOS DE CRIANZA EN BARRICA

♦ VINO ARTESANO ♦

*100% Verdejo*

A winemaking process that highlights 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, when José Pariente harvested his last crop. His daughter Victoria has kept his wine in barrels for 25 years, proving the aging capacity of the Verdejo grape.

### *Vineyard*

These grapes come from a single vineyard which dates from 1943, located on El Portugués moor, in Rueda. Traditional bush vines planted on quartzite pebble soils; these vines have an approximate yield of 5,000 kilos per hectare. Hand-pick harvest in 1998, selecting the grapes by hand and transporting them in wicker baskets.

### *Wine making process*

After first fermentation in 500 liters oak barrels, the wine was aged for 25 years. This aging process involves a slow loss of water that generates an ongoing process of concentration. Little by little, the wine gains complexity, structure, and elegance.

### *Tasting*

Bright and intense amber colour. Elegant nose, complex, rich in nuances. Nuts, very fine hydrocarbon notes, spices, mineral and smoky undertones. Full-bodied and unctuous. Good acidity, savoury, full in the mouth. Very persistent aftertaste.

### *Gastronomy*

Ideal for red meat, bushmeat and broths. It combines perfectly with stews, mushrooms, and cured cheese.

*Grape variety:* 100% Verdejo

*Alcohol content:* 17°

*Bottles produced:* 507

*Ideal serving temperature:* 12-14°C

