

JOSÉ PARIENTE

TRADICIÓN FAMILIAR

JOSÉ PARIENTE BARREL FERMENTED 2022

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 20 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 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.

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

