

JOSÉ PARIENTE

TRADICIÓN FAMILIAR

JOSÉ PARIENTE CUVÉE ESPECIAL 2022

organic wine

“Exciting intensity and modern definition of verdejo”

We create this wine of exciting depth from hundred-year-old vineyards. Its origin is a combination of meticulous work in the vineyard and winemaking techniques in oval concrete vats.

Organic vinegrowing

Grape come from two old bush vineyards, from 1924 and 1928, of a total surface area of 2.5 hectares. Both of them are located in the small village of Hornillos de Eresma, planted on sandy soils, what favours water retention at depth, ensures a good ripening process and keeps acidity in dry farming vineyards. Organic viticulture.

Winemaking process

Hand harvest in 20 kg plastic crates allows a grape selection in the vineyard. After a second selection on sorting table, grape is cold macerated for 12 hours. Then, fermentation and wine ageing on its own lees for 10 months in oval vats of clay cement. These vats are the key to the process. They offer an ideal answer to the ongoing study of new possibilities of the Verdejo variety. Their shape and different temperatures at different heights create a circular current that makes the work of the lees easier. They also contribute to a better protection for the wine and offer the possibility of ageing it for longer without oxidation.

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

Brilliant straw yellow color with greenish hues. On the nose it is fine elegant, mineral and balsamic notes can be appreciated. On the mouth it is a very complex wine, of impressive smoothness and silky elegance, with a mineral touch that appears again in the aftertaste.

Food pairing

José Pariente Cuvée Especial is a culinary wine, which is especially suitable for baked and grilled fish, and a wide range of rice dishes. Ideal for Iberian products and white meats.

Grape variety: 100% Verdejo organic

Alcohol content: 13,5°

Bottles produced: 6.334 bottles and 80 magnums

Ideal serving temperature: 10-12°C

