

# JOSÉ PARIENTE

TRADICIÓN FAMILIAR

## JOSÉ PARIENTE FINCA LAS COMAS 2021

*organic wine*

*“Powerful, unctuous and elegant: A unique version of the Verdejo grape, made only in exceptional vintages”*

This wine comes from the vineyard Las Comas, hence its name. Bush vineyards planted in 1910 on limestone and stony soils, what has contributed to a unique and very particular version of the Verdejo grape from Rueda.

*Made only in exceptional vintages*

Finca Las Comas is a powerful and unctuous wine, aged in oak foudres. It shows outstanding elegance and full body. As strong points: hints of aromatic herbs, fennel and subtle nuances of citrus fruit.

### *Vineyard*

Grape comes from traditional organic bush vineyards with a total surface area of 2.43 hectares located in the village of La Seca, on limestone and pebbly soils. These grapes are collected by hand in 20 kilos plastic boxes, what allows a first selection in the field.

### *Winemaking process*

After a second selection process on sorting tables, one by one, grape is cold macerated for 12 hours. The wine ferments and ages with its own lees in 2250-liter foudres for 12 months.

### *Vintage*

The year 2021 was defined by a cold and rainy winter, and some snowfalls. In the summer temperatures were colder than usual, with an increase of both maximum and minimum temperatures at the end of August and early September, fact that anticipated the grape ripening and, therefore, the harvest season, that was expected to be late.

This vintage 2021 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, clean, gold colour. Complex nose and aromatic intensity are backed with scrub herbs, fennel and subtle citrus fruit nuances. In the mouth this Verdejo feels full, powerful, and greasy, showing a singular elegance. Delicate balance, deep expression, nice and open finish with an anise hint. Full body backed with good acidity and unusual salinity that appears again in the aftertaste.

### *Food pairing*

Finca las Comas combines perfectly with all type of smoked food, fish-based dishes, shellfish, rice, semi-cured cheese and cold meat.

*Grape variety:* 100% Verdejo ecologic

*Alcohol content:* 13,5°

*Bottles produced:* 2.855 bottles

*Ideal serving temperature:* 10°C

