

# JOSÉ PARIENTE

TRADICIÓN FAMILIAR

## VICTORIA 2023

*"Elegant, deep and lively"*

"Victoria" is a tribute to the matriarch of our winery, Victoria Pariente. A recognition from her children for instilling in them the passion for vineyards and wine. Crafted with grapes from three different varieties: Garnacha, Tempranillo, and Viognier, it displays a remarkable balance between complexity and subtlety.

### Vineyard

To craft Victoria Rosado, we have utilized three grape varieties sourced from different vineyards:

- Grenache: Vineyard located in Pedrosa del Rey, with soils composed of sedimentary layers of sandstones, clays, and pliocene limestone pudding stones, resulting in calcareous brown soils over unconsolidated material. Planted in 1945 with a yield of 3200 kg/ha.

- Tempranillo: Vineyard situated in the municipality of Mucientes, featuring sandy soils, limestone, and gypsum marls over clays and marls. Planted in 1960 with a yield of 3100 kg/ha.

- Viognier: Vineyard located in the municipality of La Seca. The soils are brown, rich in calcium and magnesium, easily workable, stony with good aeration and drainage, with limestone outcrops at the highest points of the undulations. Permeable and healthy, its texture varies from sandy loam to loam. Planted in 1999 with a yield of 4400 kg/ha.

### Winemaking process

The harvest of the three varieties is carried out simultaneously, aiming for complete phenolic ripeness of the Viognier variety as well as the liveliest fruit and freshness of the red varieties.

The three varieties undergo joint direct pressing, retaining the stems in the red varieties due to their manual harvesting (bush vines). After fermentation, the wine is aged on its lees for 4 months.

### Vintage characteristics

The 2023 vintage is defined by a cold and wet winter followed by a warm and dry summer. The harvest, which began in early September, was characterized by low yields, a consequence of the heatwave with southern winds that swept across the plateau in the preceding weeks. Additionally, the moderate temperatures of September allowed for slightly higher acidity levels than usual.

The accumulated precipitation during winter and spring, combined with the low yields obtained, has resulted in very balanced musts both aromatically and structurally.

### Tasting

Pale pink color. Intense and elegant aroma, very fruity. Reminiscences of strawberry, raspberry, pomegranate, and blackberry, with a finish of rose petals and jasmine. On the palate, a soft and pleasant onset, balanced and unctuous. Fresh and persistent with notes of cherry on the aftertaste.

### Food pairing

This wine is suitable for appetizers and pairs well with dishes based on fish and seafood, salads, pastas, and rice. It complements all kinds of smoked foods and mild cheeses.

*Grape variety:* Grenache, Tempranillo y Viognier

*Alcohol content:* 12,5°

*Ideal serving temperature:* 8°C

