

JOSÉ PARIENTE

TRADICIÓN FAMILIAR

LAS FINCAS DE JOSÉ PARIENTE 2023

organic

“Profound, unctuous, and complex”

Years of dedication to zoning work and the study of different soils have allowed us to achieve a wine with extraordinary nuances. A blend made from Verdejo grapes sourced from old vineyards settled on stony and sandy soils.

Vineyard

The grapes come from vineyards over 60 years old, located on the Camino de Puerto in La Seca (settled on quartzite pebble platforms) and in Aldeanueva del Codonal and Hornillos de Eresma (sandy soils). The vines are trained in the traditional goblet system, with a yield of approximately 5,000 kilos per hectare. We practice organic farming based on soil tillage, maintenance of soil with cover crops, and sulfur treatments.

The harvest is manual, using 18-kilo boxes, allowing for an initial grape selection in the field and then at the winery on a selection table.

Winemaking

Alcoholic fermentation takes place in 500 and 228-liter French oak barrels, with partial malolactic fermentation. The wine is aged for 11 months, with constant contact with its lees through batonnage.

Vintage

The 2023 vintage was marked 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 result of the heatwave with southern winds that hit the plateau in the weeks prior. However, the moderate temperatures in September allowed for slightly higher acidity levels than usual.

The accumulated rainfall during winter and spring, combined with the low yields, resulted in very well-balanced musts, both aromatically and structurally. Wines from this vintage are expected to have great longevity.

Tasting Notes

Bright and golden yellow in appearance, it offers an intense and complex nose with spicy and balsamic aromas (notably anise and eucalyptus), along with smoky notes. On the palate, it is voluminous, unctuous, and very elegant. It is powerful with a fat mid-palate, good acidity, and minerality, ensuring a long and lively finish.

Pairing

Las Fincas de José Pariente is an ideal wine to pair with intensely flavored seafood, baked fish with sauces or grilled, rice dishes, tender meats, Iberian ham, and foie gras.

Variety: 100% Organic Verdejo

Alcohol content: 13°

Ideal serving temperature: 8 - 10°C

