

JOSÉ PARIENTE

TRADICIÓN FAMILIAR

JOSÉ PARIENTE FINCA LA MEDINA 2023

organic

"Elegance, subtlety, and complexity: A remarkable mineral expressiveness of the Verdejo variety."

After years of soil studies and intensive zoning work, our second estate wine, *Finca La Medina*, emerges. An elegant and subtle interpretation of the Verdejo variety, from a unique vineyard planted in 1930 on sandy soils in Hornillos de Eresma.

Vineyard

The grapes come from a single vineyard dating back to 1930, located in the municipality of Hornillos de Eresma, spanning 2.28 hectares. The vines are traditionally bush-trained, growing on sandy soil with a deeper loamy-sandy horizon, which helps retain water and ensures full ripening of the grapes while maintaining acidity in a rainfed vineyard. The expression of Verdejo on sandy soils is more herbaceous and mineral due to the sand's lower heat absorption compared to pebbly soils.

Yield: 3,500 kg. We practice organic farming.

Winemaking

Manual harvesting in 18-kilo boxes allows for an initial grape selection in the field. After a second selection on the sorting table, the grapes are macerated for 12 hours at a low temperature. A spontaneous fermentation follows, with aging on lees for ten months in concrete egg-shaped tanks. These tanks are key to the winemaking process, providing an ideal response to the continued exploration of the new possibilities for the Verdejo variety. Their shape and the thermal differences between heights create a circular current that facilitates lees stirring. Additionally, they offer better wine protection and allow for longer aging without oxidation.

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 affected the plateau in the preceding weeks. However, the moderate temperatures in September helped maintain higher acidity levels than usual.

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

Tasting notes

Visually, it presents a bright straw-yellow color with greenish reflections. On the nose, it is subtle and elegant, with enhanced minerality and balsamic notes. On the palate, it is a wine of great complexity, offering smoothness and silkiness that provide elegance, where the mineral, savory, and horizontal qualities reappear.

Pairing

Finca La Medina is a highly gastronomic wine, ideal for baked and grilled fish, fish stews, and rice dishes. It is also perfect for Iberian ham and white meats.

Variety: 100% organic Verdejo

Alcohol content: 13°

Number of bottles: 8.006

