

# JOSÉ PARIENTE

TRADICIÓN FAMILIAR

## VICTORIA 2025

*“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 6000 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 2025 vintage was shaped by a cold winter, a very rainy spring, and a dry as well as extremely hot summer. The lack of high temperatures in spring delayed budburst, which in turn led to a slow and controlled ripening process, with optimal pH levels and acidity to begin the harvest on August 25. The wines from this vintage are characterized by their texture and volume, maintaining a very well-balanced acidity.

### *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

