

# JOSÉ PARIENTE

TRADICIÓN FAMILIAR

## JOSÉ PARIENTE VERDEJO 2025

*“The freshest and most elegant expression of our native variety”*

The assortment of family-owned vineyards, planted between 1962 and 1991, together with the careful selection of grapes from old vines, allows us to blend the complexity and diversity of the different soils in our region.

### *Vineyard*

The vineyard soil, made up of round pebble layers and low in organic matter, develops some limestone outcrops on the higher levels. The continental climate of the area, characterized by extreme temperatures, allows a slow aromatic ripening of the grapes and keep a good acidity.

### *Winemaking*

After harvest, the must ferments in stainless steel tanks, concrete vats, and wooden casks. The wine ages on its own lees for 5 months. The blending process is what defines the uniqueness and differentiation of our José Pariente Verdejo.

### *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*

In the visual phase, the wine presents a bright straw yellow colour with greenish reflections. It is elegant, fresh, and complex, with a pronounced fruity character, encompassing a range of white fruits and citrus. Aromas of fennel, Mediterranean scrubland, and a balsamic, aniseed background can also be perceived, all layered over a mineral undertone. On the palate, fresh fruit notes reappear. It is unctuous, luscious, and elegant, with a soft final bitterness characteristic of the Verdejo variety, sustained by good acidity. The wine has a solid structure that enhances its persistence. This vintage stands out for its volume on the palate, with a complex and intense retronasal finish.

### *Food Pairing*

Suitable for appetizers, fish, seafood, pasta, rice, and white meat. It also pairs with all smoked food, soft cheese, and sausage specialties.

*Grape Variety: 100% Verdejo*  
*Alcohol content: 13°*  
*Ideal serving temperature: 8°C*

