

# JOSÉ PARIENTE

TRADICIÓN FAMILIAR

## JOSÉ PARIENTE FINCA LAS COMAS 2023

*organic wine*

*“Powerful, unctuous and elegant: a unique expression of Verdejo grape”*

This wine comes from the vineyard Las Comas, hence its name. These bush vines were planted in 1910 on limestone and stony soils, contributing to a distinctive and singular expression of Verdejo from Rueda.

*Made only in exceptional vintages*

Finca Las Comas is a powerful and unctuous wine, aged in oak foudres. It shows outstanding elegance and full body. As strong points: hints of aromatic herbs, fennel and subtle nuances of citrus fruit.

### *Vineyard*

The grapes come from traditional organic bush vines covering a total area of 2.43 hectares located in the village of La Seca, on limestone and pebbly soils. The grapes are hand-harvested into 20 kg crates, allowing an initial selection in the vineyard.

### *Winemaking process*

After a second selection on sorting tables, the grapes undergo a 12-hour cold maceration. The wine ferments and ages on its lees in 2,250-litre oak foudres for 12 months.

### *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*

Bright, clean golden colour. The nose is complex and intense, with notes of Mediterranean herbs, fennel and subtle citrus nuances. On the palate, this Verdejo is full-bodied, powerful, intense and beautifully textured, showing a singular elegance. It shows excellent balance, depth and a long, expressive finish with hints of aniseed. Full body backed with good acidity and unusual salinity that appears again in the aftertaste.

### *Food pairing*

Finca Las Comas combines perfectly with all type of smoked food, fish-based dishes, shellfish, rice, semi-cured cheese and cold meat.

*Grape variety:* 100% organic Verdejo

*Alcohol content:* 13° vol

*Ideal serving temperature:* 10°C

