



JOSÉ PARIENTE

25 AÑOS DE JOSÉ PARIENTE

♦ VINO ARTESANO ♦

100% Verdejo

*Wine that reveals the value of time, patience, and craftsmanship.
A winemaking process that represents a bond between generations.*

History

The first commercial vintage of the wine "25 Años de José Pariente" was 1997, the year in which the winegrower carried out his final harvest. His daughter, Victoria, chose to age the wine in barrels for 25 years, demonstrating the ageing potential and longevity of the Verdejo variety.

Vineyard

The grapes come from a single vineyard dating back to 1943, located on the El Portugués plateau in Rueda. The vines are traditionally bush-trained and rooted in soils rich in quartzite pebbles. The vines yield approximately 5,000 kilos per hectare. The harvest was carried out in 1999, with the grapes hand-selected and transported in traditional baskets.

Winemaking

After spontaneous fermentation in 500-liter oak barrels, the wine remained in the same barrels for 25 years. Oxidative ageing over this period led to a slow loss of water, resulting in a continuous process of concentration; thanks to this, the wine gradually gained complexity, structure, and elegance.

Tasting

Bright and intense amber color. It shows an elegant, complex nose rich in nuances, with notes of dried fruits, subtle hydrocarbons, spices, and mineral and smoky undertones. Full-bodied with a glyceric mid-palate. Good acidity; saline, flavorful, and expansive on the palate. A long, persistent finish.

Gastronomy

Ideal for red meats and game, as well as consommés. It pairs perfectly with stews, mushrooms, and well-aged cheeses.

Variety: 100% Verdejo

Alcohol content: 16°

Serving temperature: 12-14°C

