

José Pariente Barrel fermented

Organic Wine

"Deep, smooth and complex"



JOSÉ PARIENTE

Barrel fermented ²⁰²⁰

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Oak fermentation, which is an extremely careful process in José Pariente, allows getting a wine of extraordinary nuances.

Organic vinegrowing

Grape comes from 60-year-old vineyards located in Camino del Puerto, in the small village of La Seca (planted on stony soils of quartzite) and Hornillos de Eresma (on sandy soils). From these bush vines we get average yields of 3.000 kg per hectare. We develop an organic viticulture based on tillage, and we preserve the soils through their natural vegetation cover.

Harvest by hand in 20 kilos cases, what allows a first selection in the vineyard and then in the winery.

Wine making process

Alcoholic fermentation in 500- and 228-liter French oak barrels and partial malolactic fermentation. After this process, the wine ages for 10 months being in permanent contact with its lees through the process of battonage.

Vintage 2020

The year 2020 was defined by a gentle climate, both in the winter and in the summer, without extreme temperatures along the year, but significant rainfalls in the spring. All these elements contributed to a slow and balanced ripening process.

These conditions resulted into a vintage 2020 of great intensity and aromatic definition. Fresh fruit (remarkable citrus) and a balsamic character (anise flavor and menthol) especially stand out.

Tasting

Bright yellow color. Intense and complex nose, with spicy and balsamic aromas (anise and eucalyptus) and smoky notes. Full-bodied, greasy, and very elegant on the palate. Powerful, great acidity and minerality that ensure a long and lively finish.

Grape variety.	Verdejo 100% Organic
Alcohol content.	13,50%
Volatile acidity.	0.42
Total acidity.	5.57 g/l
Best enjoyed.	now and within 7 years
Ideal serving temperature.	8-10°C