

José Pariente Finca las Comas

Organic wine

"Powerfull, unctuous, and elegant: A unique version of the Verdejo grape, made only in exceptional vintages"



JOSÉ PARIENTE

Finca las Comas ²⁰¹⁹

Powerful, smooth and elegant: our state wine

This wine comes from the vineyard Las Comas, hence its name. Bush vineyards planted in 1910 on limestone and stony soils, what has contributed to a unique and very particular version of the Verdejo grape from Rueda.

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.

Made only in exceptional vintages

Vineyard

Grape comes from traditional organic bush vineyards with a total surface area of 2.43 hectares located in the village of La Seca, on limestone and pebbly soils. These grapes are collected by hand in 20 kilos plastic boxes, what allows a first selection in the field.

Wine making

After a second selection process on sorting tables, one by one, grape is cold macerated for 12 hours. The wine ferments and ages with its own lees in Austrian 2250-liter oak foudres for 12 months.

Vintage 2019

Finca Las Comas 2019 is the first organic vintage of this wine. It was defined by temperatures which developed according to the average season and low rainfalls which increased along the year. In spite of the dryness, the vineyard did not suffer, maybe because of the rich rainfalls over the previous year. These conditions brought an elegant vintage, very well-balanced and very fresh, what results in a great ageing potential.

Tasting

Brilliant, clean, gold color. Complex nose and aromatic intensity are backed with scrub herbs, fennel and subtle citrus fruit nuances. In the mouth this Verdejo feels full, powerful and greasy, showing a singular elegance. Delicate balance, deep expression, nice and open finish with an anise hint. 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.	Verdejo 100%
Alcohol content.	13,5%
Volatile acidity.	0,41
Total acidity.	5,59 g/l
Bottling date.	6th October, 2020
Bottles produced.	2100 bottles
Ideal serving temperature.	10°C