

JOSÉ PARIENTE

RUEDA



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JOSÉ PARIENTE CUVÉE ESPECIAL 2013

AN EXCITING INTENSITY IN A MODERN DEFINITION OF VERDEJO

The search for a different and original verdejo, together with an analysis of new winemaking techniques, led us to create a wine of thrilling depth. Its genesis is a combination of rigorous work in the field and an innovative elaboration in oval concrete vats.

VINEYARD

The grapes come from a 35-year-old vineyard in bush vines, placed in what is called Camino del Puerto, in the area of La Seca. By applying the strictest control to ensure low yields, and selecting both in the field as well as picking up the grapes in 20 kilos crates in the winery we obtain the highest quality.

WINE MAKING PROCESS

The oval vats of clay cement are the key of the process. They offer an ideal answer to the ongoing study of new possibilities for the Verdejo variety. Their shape and the difference in temperature at different heights create a circular current that makes easier the work of the lees. They also provide a better protection for the wine and offer the possibility to age it for longer without oxidation.

TASTING

A brilliant, straw yellow color with greenish hues can be appreciated. On the nose it is fine elegant, with a strong minerality. On the mouth it is a very complex wine of impressive smoothness and silky elegance, with a mineral touch that appears again.

DINING

This is a wine that is suitable for baked and grilled fish, as well as fish stew and rice. Ideal companion for Iberian ham and cheese, and white meats. Due to its complexity and good structure is a suitable wine for a wide range of food.

SHEET

Variety: Verdejo 100%

Alcohol content: 13.5 %

Volatile acidity: 0,22

Total acidity: 6,1 g/l

Bottled in May 2012

Ideal serving temperature: 6/8 °C