

José Pariente Verdejo 2023

José Pariente - 75 cl.

This is the entry level wine of the estate - but also its flagship wine! The Dos Victorias owe it their fame. José Pariente was Marivi's father, who looked after the old vines of the estate for all his life.



Vinification

Stainless steel tanks; skin-contact maceration (12 hours). Marivi Pariente is working with the University of Madrid on a project aiming at reducing the addition of sulphur at each stage of the winemaking, and measuring its influence on the aromatic pallet of the wine.



Storage potential

Drink as from : 2024
Best moment : 2024-2025
Until : 2026



To serve

Serve at 12°C.



Trial analysis

Exuberant on the nose - Granny Smith apple, green spices citrus, and an subtle exotic note. Also very fruity on the palate, but also mineral, full-bodied and lively. Some surprising, smoky and salty notes in the finish. An easy to drink, very elegant wine indeed!

Description domain

This award-winning estate has been inspiring many winemakers in Rueda. Using micro-vinifications, often single-parcel, indigenous yeast, low sulphur, etc.. Marivi wants to prove that Verdejo is worth much more than the average quality one usually finds on the market.



Wine style:

Continental, fresh and crisp



Assembly

Verdejo (100%)



Region:

Castilla y León



Appellation:

D.O. Rueda



Wine estate:

José Pariente