

## Prieto Pariente, Viognier 2020

### Prieto Pariente - 75 cl.



One of the few Viogniers from Spain. Although Prieto Pariente is more focused on local varieties, they could not resist making a wine with the high quality grapes of this parcel of Viognier in La Seca (Rueda). The vines were planted in 1999 on a limestone terroir which is rich in magnesium, with good drainage and good exposure to the wind. The yield is 4.5 tonnes per hectare.



#### Vinification

Traditional winemaking. Spontaneous fermentation with indigenous yeasts. Part of the crop goes into stainless steel tanks, the rest stays for 6 months in 300 litre oak barrels. The production is only 3,700 bottles.



#### Storage potential

Drink as from : 2022  
Best moment : 2023-2024  
until : 2025



#### To serve

Decant and serve chilled.



#### Trial analysis

Pale colour with deep yellow reflections. A complex nose of yellow fruit and flowers. Caution: this is not your usual heavy peach-like aroma viognier. Because on this cool and extreme terroir, Viognier can reveal itself in all its complexity and shows an unexpected freshness. Alcohol is not dominant, the palate is very well balanced, offering nice apricot notes and a lot of minerality. A wine meant for gastronomy.



#### Wine style:

Continental, fresh gourmet wine



#### Assembly

Viognier (100%)



#### Region:

Castilla y León



#### Appellation:

Vino de la Tierra de Castilla y León



#### Wine estate:

Prieto Pariente

#### Description domain

This is the estate of Ignacio and Martina Pariente, son and daughter of Marivi Pariente, from the renowned José Pariente estate in Rueda, which produces one of Spain's most popular and famous white wine. Martina and Ignacio wanted to give a new lease of life to old, forgotten parcels in Castilla-Leon, in red and in white. After years of exploration, that have assembled a nice portfolio of tiny old parcels of vines which produce very expressive wines.



Biological