

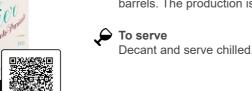
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Prieto Pariente, Viognier 2020 Prieto Pariente - 75 cl.







focused on local varietals, 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 vield is 4.5 tonnes per hectare.

One of the few Viogniers from Spain. Although Prieto Pariente is more

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.



II. Trial analysis

until : 2025

Storage potential

Drink as from : 2022

Best moment : 2023-2024

Pale colour with deep yellow reflections. A complex nose of yellow fruit and flowers. Caution: this is not your usual heavy peachlike 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



Region: Castilla y León

Appellation: Vino de la Tierra de Castilla y Leon



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.