

José Pariente, Victoria Rosado 2023

José Pariente - 75 cl.

2021 was the first vintage of this wine made by one of Rueda's top estates. This Victoria cuvée is Ignacio's and Martina's tribute to their mother Victoria Pariente, who founded this bodega. This wine is made with organic grapes of two red varieties (tempranillo and grenache) and one white variety, viognier, which is more surprising for a rosé.



Vinification

Both the grenache and the tempranillo come from old vines (1945 and 1960 respectively) with low yield. Whereas the viognier was planted in 1999. The three varieties macerate separately but ferment together (for 4 months, in stainless steel tanks, with indigenous yeasts). So this is a modern version of the Spanish Clarete, which traditionally blends white and red grapes.



Storage potential

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



To serve

Serve at 8°C.



Trial analysis

Salmon pink colour. Intense aromas of flowers and red fruit (pomegranate and raspberry). Pleasantly soft and fruity on the palate, well-balanced by the tannins and the acidity. Long finish for a rosé, with notes of cherry.



Wine style:

Light continental summer rosé



Assembly

Garnacha, Tempranillo,
Viognier



Region:

Castilla y León



Appellation:

D.O. Rueda



Wine estate:

José Pariente

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.