

Las Fincas de José Pariente 2023 José Pariente - 75 cl.



The top wine of this estate, and a very complex cuvée. Most of the wine experts think that verdejo is not particularly apt for barrel fermentation. But this FEB gained by it in structure without losing anything in liveliness. It is Marivi's tribute to her father who took care of these vines all his life.



Vinification

Aged for 6 months on French oak barrels (second year) with daily bâtonnage.



Storage potential

Drink as from : 2024
At its peak: 2024- 2026
Until : 2029



To serve

Serve at 12°C, in a large glass.



Trial analysis

Ripe fruit on the nose (peach, apricot), bread, southern spices, ras-el-hanout and ginger. On the palate, a delicate balance between softness and the typical acidity of the Verdejo and an elegant touch of wood. A subtle wine, almost Burgundian in style. An outstanding quality-price relation.

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, powerful gourmet wine



Assembly

Verdejo (100%)



Region:

Castilla y León



Appellation:

D.O. Rueda



Wine estate:

José Pariente