

JOSÉ PARIENTE

RUEDA



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JOSÉ PARIENTE VARIETAL VERDEJO **2017**

THE FRESHEST AND MOST ELEGANT AFFIRMATION OF OUR NATIVE GRAPE

VINEYARD

The soil of the vineyard, characterized by its surface of loose stones, is poor in organic matter and has limestone outcrops on the higher levels. The local climate, continental with an Atlantic influence, forces the vines to reach deep into the subsoil in search of water.

WINEMAKING

Cold maceration for 8 to 12 hours. After a pneumatic pressing, the fermentation process takes place at low temperature in stainless steel vats, and the wine is left to mature on its lees for five months, until clarification, cold treatment and filtration.

TASTING

In the visual phase, the wine shows a brilliant straw yellow with greenish reflections. The aroma, of great intensity, is elegant, fresh and complex. It has a markedly fruity tone that spans the range of white fruits (pear, peach), citrus and passion fruit. There are also hints of fennel and garrigue on a balsamic aniseed ground. In the mouth the notes of fresh fruit appear again. Unctuous, sweet and elegant with a slight touch of bitterness in the finish characteristic of the Verdejo variety. It has a big structure that favours its persistence.

FOOD PAIRING

This is an excellent wine for appetizers and fish dishes, seafood, pasta, rice and white meat. It goes well with smoked meat, soft cheeses and serrano ham.

Variety: Verdejo 100%
Alcohol: 13°
Volatile acidity: 0,23
Total acidity: 5.6 g/l
Ideal serving temperature: 6-8° C