

José Pariente Cuvée Especial

Exciting intensity and modern definition of Verdejo



JOSÉ PARIENTE

2019 Cuvée Especial

*Elegance, finesse and complexity:
A great mineral expression of Verdejo*

We create this wine of exciting depth from hundred-year-old vineyards. Its origin is a combination of meticulous work in the vineyard and winemaking techniques in oval concrete vats.

Vineyard

Grape come from two old bush vineyards, from 1924 and 1928, of a total surface area of 2.5 hectares. Both of them are located in the small village of Hornillos de Eresma, planted on sandy soils, what favours water retention at depth, ensures a good ripening process and keeps acidity in dry farming vineyards. Organic viticulture based on tillage and soil protection through their natural vegetation cover.

Wine making

Hand harvest in 20 kg plastic crates allows a grape selection in the vineyard. After a second selection on sorting table, grape is cold macerated for 12 hours. Then, fermentation and wine ageing on its own lees for 11 months in oval vats of clay cement. These vats are the key of the process. They offer an ideal answer to the ongoing study of new possibilities of the Verdejo variety. Their shape and different temperatures at different heights create a circular current that makes the work of the lees easier. They also contribute to a better protection for the wine and offer the possibility of ageing it for longer without oxidation.

Wine making

José Pariente Cuvée Especial 2019 is our first organic certified vintage. That year temperatures developed according to the average season and low rainfalls which increased along the year. Despite of the dryness, the vineyard didn't suffer maybe because of abundant rains along the previous year. These conditions brought an elegant vintage, very well-balanced and very fresh, what results into wines of excellent ageing potential.

Tasting

Brilliant straw yellow color with greenish hues. On the nose it is fine elegant, mineral and balsamic notes can be appreciated. On the mouth it is a very complex wine, of impressive smoothness and silky elegance, with a mineral touch that appears again in the aftertaste.

Food Paring

José Pariente Cuvée Especial is a culinary wine, which is specially suitable for baked and grilled fish, and a wide range of rice dishes. Ideal for Iberian products and white meats.

Grape variety: *Verdejo 100%*
Alcohol content: *13,5%*
Volatile acidity: *0.32*
Total acidity: *5.35 g/l*
Ideal serving temperature: *10-12°C*
Bottling date: *6th October, 2020*
Bottles produced: *6.119*
Magnum bottles produced: *42*