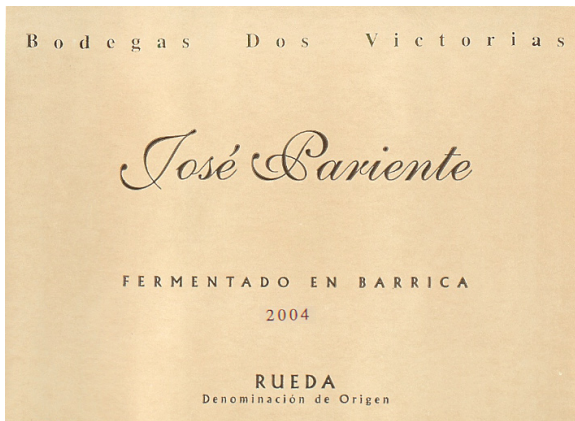


# Jose Pariente 2004 Barrel Fermented



**Winery:** Bodegas Jose Pariente

**Region:** Rueda Superior D.O.

**Grapes:** 100% Verdejo

**Winery:** Victoria Pariente, the winemaker and daughter of Jose, has moved production of the Jose Pariente wines to this new winery in the heart of Rueda. Their new production facility will allow her better control of grape quality coming into the winery as well as the possibility of increased production. The grapes are still sourced from the original vines, her father planted, now a bit older than 40 years, planted near the village of Simancas.

Nominated as Best Revelation Winery in 2004 in the German Newcomer of the Year contest held by Wein Gourmet Magazine.

**Wine:** Made from grapes harvested by hand in the middle of September, this wine was fermented in new and 1 year old oak barrels of which 80% were French Allier and 20% American. Fermentation lasted 22 days in barrel with daily batonage. Aged an additional 4 months after fermentation in barrels prior to bottling.

## Reviews:

“Light gold-colored, the wine’s oak has been well-integrated. It reveals an aromatic and flavor profile of melon and pit fruits with just a hint of toast and vanilla bean. Fleshier than the unoaked version, it has good balance and enough concentration to accompany full-flavored fish and poultry courses. Drink it over the next 12 months.”

**90 points** *Wine Advocate* issue 169 February '07

“Very well assembled... in a refined, lively and tasteful style.”

**91 points** *Guia Proensa* 2007



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