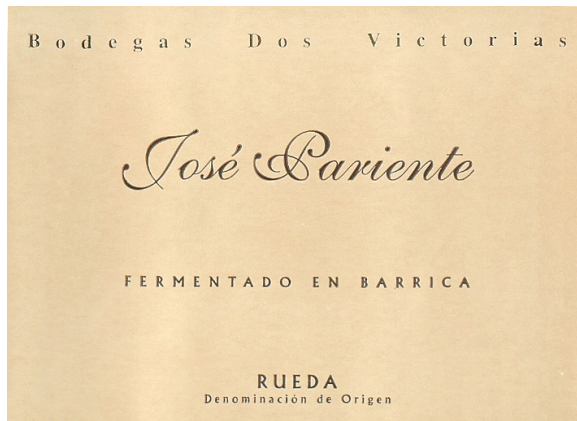


# Jose Pariente 2005



## 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:

“Green-gold. Smoky citrus and apple aromas display a marked oak influence but also bright minerality. Dry, focused and pure, showing energetic orchard and citrus fruit flavors and light body. A surprisingly elegant wine that finishes on a tangy note of lemon zest, with excellent persistence. This got some serious wood and lees stirring but it’s not in evidence, much to my surprise.”

**91 points** *International Wine Cellar Online Article, September ‘07*

“This is truly a unique wine in the sense that hardly any Verdejos are fermented in oak. Not only that, the end result is stellar. There’s soft buttercup aromas leading into a layered, vanilla-edged plate of spiced apple, melon and greens. The wine is round, substantive and it stirs interest. And for that we’re grateful.”

**91 points** *Wine Enthusiast November ‘07*



Selected by Aurelio Cabestrero®

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