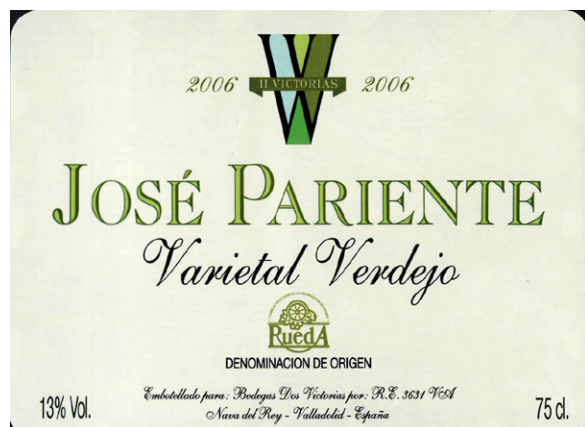


Jose Pariente 2006



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: Although the climate is continental, with hot summers, the grapes are grown at altitudes of 500m above sea level, ensuring cool nights that protect the aromatic intensity of the grapes. Jose Pariente uses inert gas (nitrogen) in all the must handling, from the moment the juice is liberated until the wine is safely in the bottle to minimize oxidation. The grapes are gently crushed in pneumatic presses, cool maceration for 48 hours. The juice is then fermented under temperature-controlled conditions (55°–60°F), and takes as long as 31 days. The wine is in contact with its lees for 20 days. Stabilization and light filtration occur before bottling.

Reviews:

“Of all the Rueda Verdejos that I taste each year, this one is consistently the most intricate in aromas and details... A great partner for simple shellfish dishes.”

90 points *Wine Review Online* August 14, '07

“Yellow-gold color. Vibrantly floral aromas of fresh tangerine and nectarine underscored by jasmine, herbs and minerals. Fleshy pit fruit flavors display impressive power and a sappy, tactile personality. A serious rendition of verdejo, finishing with excellent depth and thrust.”

90 points *International Wine Cellar Online Article*, September '07

“An excellent Verdejo from Rueda is as good as fresh, crisp white wine from Spain gets. And the two Victorias that make José Pariente know their stuff. After an overly ripe 2005, this vintage shows more of Pariente’s patented lemon, citrus and mango flavors. The feel of the wine is super solid and the finish is long properly acidic. It’s a treat for fans of Spanish whites.”

91 points *Wine Enthusiast* November '07



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