

Jose Pariente 2007



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: The grapes come from a 40 year old, 6 hectare estate vineyard and from purchased grapes grown nearby. Although the climate is continental, with hot summers, the grapes are grown at an altitude 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:

“Always one of the two or three top renditions of Verdejo in each vintage from Rueda, the 2007 from José Pariente is particularly good. Very crisp and fresh, it shows fruit recalling tart apples and grapefruit, with subtle notes of dried herbs and straw. Pair with almost any light preparation of fish or shellfish.”

90 points *Wine Review Online* May 6, '08

“Light, bright yellow. Strikingly pungent, expansive bouquet of fresh lime, pear, passion fruit and lemon thyme. The citrus and herbal elements carry onto the palate, where they are joined by riper melon and yellow plum flavors. Simultaneously energetic and rich, with very good finishing lift and spicy thrust.”

90 points *International Wine Cellar* issue 139 July/Aug '08

“a superb expression of this once under-rated grape variety. The fruit was sourced from a 40 year old, 6-hectare estate vineyard. Medium straw-colored, the wine has an alluring fragrance of mineral, lemon-lime, citrus, and floral notes. Ripe with serious depth, this intensely flavored, smooth-textured effort can be enjoyed over the next 1-2 years”

90 points *Wine Advocate* issue 178 August '08



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