



United Cellars



JOSÉ PARIENTE

Verdejo 2020

Our freshest and more native grape

VINEYARDS

The soil, made up of round pebble layers, low in organic matter, develops some limestone outcrops on the higher levels. The local climate, continental with Atlantic influence, forces the vine roots to go deep in search of water.

WINEMAKING

Must ferments in stainless steel, concrete, and wooden vats. After fermentation, the wine ripens on its lees over four months. This blend is what makes our wine José Pariente Verdejo unique.

The year 2020 was defined by mild temperatures in winter and summer, without extreme temperatures and significant rainfalls in the spring. All these elements contributed to a slow and balanced ripening process.

TASTING NOTE

Brilliant straw yellow color with greenish reflections.

Complex, fresh, elegant, and high intense aroma. It has a markedly fruity tone that spans the range of white fruits and citrus. These are also hints of fennel and garrigue on a balsamic aniseed ground. All of it over a mineral remembrance.

On the palate fresh fruity notes appear again. Unctuous and elegant, with a slight touch of bitterness at the end, typical of Verdejo, backed by a good acidity. Very good structure flavors a lingering wine. Complex and intense aftertaste.

PRESS & ACCOLADES

92 points - vintage 2019 - *Guía Peñín*

93 points - vintage 2019 - *Guía Proensa*

95 points - vintage 2019 - *Guía Gourmet*

PRODUCER

Bodegas José Pariente

ORIGIN

*La Seca (Valladolid)
Castilla y León, Spain*

APPELLATION

Rueda

WINERY SIZE

85 Ha

WINEMAKER

Martina Prieto Pariente

VARIETIES

100% Verdejo

AGING

4 months in lees

AGE OF VINES

20 - 40 Years

ELEVATION

731 m

SOIL

Clay, sandy and gravel

ALCOHOL CONTENT

13 %

MAX YIELD

7,000 Kg/Ha

FARMING

In Organic Transition