

## BODEGA JOSE PARIENTE – DESIGNATION OF ORIGIN “RUEDA”

### TECHNICAL DATA SHEET “JOSE PARIENTE CUVÉE ESPECIAL” WHITE WINE 2.012



**Designation of Origin:** Rueda

**Grape variety:** Verdejo 100%

**Vineyards:** The grape comes from a vineyard of over 35 years and of traditional plantation in “V”, located in the area of Camino del Puerto, in the town of La Seca (Valladolid-Spain). We apply a comprehensive control to obtain the best results with the selection of the grape in the vineyard and in the winery.

**Elaboration:** The ovoid clay tanks are the key to the elaboration because of their amazing answers to the constant studies of the new challenges for the Verdejo grape. They also provide a great protection of the wine, offering a longer aging without further oxidation. After the fermentation in these tanks and eight months aging, the wine is bottled in the latest of May.

**Tasting notes:** In the visual phase is appreciated a straw-yellow color with green edges, bright. In nose has an elegant subtlety, in which is enhanced the minerality. In mouth has a great complexity, impressive smoothness and a silkiness that brings elegance, in which reappears the mineral touch.

#### **Analytical data:**

Alcoholic strength: 13,5°

Volatile acidity: 0,22 g/l

Total acidity: 6,1 g/l

**Gastronomy:** This wine is perfect for rice and grilled fish. It is also recommended for ham, cheese and meats. It has an awesome complexity and structure. Optimal consumption temperature is 6-8 °.

#### **Other information:**

12 Units per box

60 Boxes per pallet

720 Units per pallet (American pallet)