

BODEGA JOSE PARIENTE – DESIGNATION OF ORIGIN “RUEDA”

TECHNICAL DATA SHEET “VERDEJO BARREL FERMENTED” WHITE WINE 2.011



Designation of Origin: Rueda

Grape variety: Verdejo 100%

Vineyards: The grapes come from old vines located in the most characteristic area of the town of Rueda (Valladolid-Spain). Those vines are located on the typical platform of quartzite boulders. With the traditional plantation in "v", strains have an approximate yield 4,000 kilos per hectare. The harvest is handmade and is carried out using boxes of 20 kilos, which allows a first selection of grapes in the field and then in the wineries.

Elaboration: Fermentation takes place in French new oak barrels, with a year old, coming from various coopers. After six months, the wine is racked to stainless steel tanks in which remains during five months more. Finally it is bottled after the processes of clarification and stabilization.

Tasting notes: Yellow-gold color, bright. In nose is intense, complex, with spicy aromas, ripe fruit, smoke and a hint of wood. Some notes exotic fruits and minerals. In mouth is voluminous, unctuous, with good acidity and very elegant. It has a great balance between fruit and wood. All that is perceived in the nose reappears in mouth.

Analytical data:

Alcoholic strength: 13,5°

Volatile acidity: 0,30 g/l

Total acidity: 5,90 g/l

Gastronomy: Appetizers, fish, seafood with intense flavor (crab, barnacles, etc.) and soft meats. Is a perfect wine to drink with ham or foie. Optimal consumption temperature is 6-8 ° C. Best time for consumption: between now and five years.

Other information:

6 Units per box

12 Boxes per pallet

720 Units per pallet (American pallet)