

JOSÉ PARIENTE

FAMILY TRADITION

JOSÉ PARIENTE FINCA LA MEDINA 2023

Product información

Name of the wine	José Pariente Finca La Medina 2023	Vintage change	September
Type of bottle	Burgundy	Alcohol (%)	13,5%
Type of closure	Cork (natural)	Voltaire acid	5.22 g/l
Content	0,75 L	Residual sugar	1.8 g/l
Code of origin	D.O	Allergens	Sulphites
Region	RUEDA	Total sulphite	95 mg/l
Grape variety	VERDEJO 100%		



Winemaking

Manual harvesting in 18-kilo boxes allows for an initial grape selection in the field. After a second selection on the sorting table, the grapes are macerated for 12 hours at a low temperature. A spontaneous fermentation follows, with aging on lees for ten months in concrete egg-shaped tanks. These tanks are key to the winemaking process, providing an ideal response to the continued exploration of the new possibilities for the Verdejo variety.

Tasting notes

Visually, it presents a bright straw-yellow color with greenish reflections. On the nose, it is subtle and elegant, with enhanced minerality and balsamic notes. On the palate, it is a wine of great complexity.

Food Pairing

Finca La Medina is a highly gastronomic wine, ideal for baked and grilled fish, fish stews, and rice dishes. It is also perfect for Iberian ham and white meats.

Ideal temperature service 10 - 12°C

Logistic information

BOTTLE

GTIN	8437009098691	
Height	300	mm
Diameter	80	mm
Weight	1,43	Kg
Taric code	22042138	2204

CASES

GTIN	28437009098695	
Height	545	mm
Lenght	90	mm
Width	305	mm
N° bottles	6	
Total weight	8,59	Kg

PALLET

Type of pallet	EUROPALLET	
Cases/Pallet	72	
Cases/Layer	4	
Capas/Pallet	13	
N° bottle	432	
Weight loaded	618,48	Kg
Height/Pallet	140	cm

