

JOSÉ PARIENTE

FAMILY TRADITION

LAS FINCAS DE JOSÉ PARIENTE 2023

Product información

Name of the wine	Las Fincas de José Pariente 2023	Vintage change	November
Type of bottle	Burgundy	Alcohol (%)	13,5%
Type of closure	Cork (natural)	Voltaire acid	5.79 g/l
Content	0,75 L	Residual sugar	1.7 g/l
Code of origin	D.O	Allergens	Sulphites
Region	RUEDA	Total sulphite	88 mg/l
Grape variety	VERDEJO 100%		



Winemaking

Alcoholic fermentation takes place in 500 and 228-liter French oak barrels, with partial malolactic fermentation. The wine is aged for 11 months, with constant contact with its lees through baronage.

Tasting notes

Bright and golden yellow in appearance, it offers an intense and complex nose with spicy and balsamic aromas (notably anise and eucalyptus), along with smoky notes. On the palate, it is voluminous, unctuous, and very elegant. It is powerful with a fat mid-palate, good acidity, and minerality, ensuring a long and lively finish.

Food Pairing

Las Fincas de José Pariente is an ideal wine to pair with intensely flavored seafood, baked fish with sauces or grilled, rice dishes, tender meats, Iberian ham, and foie gras.
Ideal temperature service 8°C

Logistic information

BOTTLE

GTIN	8437009098172	
Height	228	mm
Diameter	80	mm
Weight	1,4	Kg
Taric code	22042138	2204

CASES

GTIN	28437009098176	
Height	297	mm
Lenght	253	mm
Width	170	mm
N° bottles	6	
Total weight	8,37	Kg

PALLET

Type of pallet	EUROPALLET	
Cases/Pallet	99	
Cases/Layer	11	
Capas/Pallet	9	
N° bottle	594	
Weight loaded	850,63	Kg
Height/Pallet	170	cm

