

Jose Pariente 2009

D.O. Rueda
Grapes: 100% Verdejo

The grapes come from a 40+ year old, 6 hectare estate vineyard and from purchased grapes grown nearby. Although the climate is continental, with hot summers, the grapes are grown at an altitude of 500m above sea level, ensuring cool nights that protect the aromatic intensity of the grapes. The wine is in contact with its lees for 20 days. Stabilization and light filtration occur before bottling.



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