JOSÉ PARIENTE · SPAIN

Verdejo Rueda, 2025

Rueda D.O., La Seca, Valladolid, Castilla y León, Rueda





COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Verdejo	13%	2025 · 750 ml

STILL, LIGHT-BODIED

Tasting notes

Appearance: Bright straw yellow with greenish reflections. Nose: White fruit and citrus, layered with fennel, Mediterranean herbs, anise and mineral notes. Palate: Fresh, rounded and elegant, with a smooth texture and balanced acidity. Finish: Long and complex, ending with Verdejo's characteristic gentle bitterness.

About the wine

Grapes come from family vineyards over 30 years old and old vines tended by local growers on stony, sandy soils around La Seca. Fermentation uses stainless steel, concrete and wood, followed by about four months on the lees. In 2025 harvest began on 25 August after a cool, rainy spring that slowed ripening and kept acidity.

Winemaking

MATURATION	Aged on its own lees for about 4 months.

Cellar and service

SERVE AT	7–10 °C
FOOD PAIRING	Appetisers, fish, seafood, pasta, rice, white meat, smoked foods, soft cheeses and jamón.

Say it: José Pariente: ho-SEH pah-RYEN-teh; Rueda: RWEH-dah; Verdejo: ver-DEH-ho