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

JOSÉ PARIENTE · SPAIN

Sauvignon Blanc Rueda, 2025

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





COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Sauvignon Blanc	12%	2025 · 750 ml

STILL, LIGHT-BODIED

Tasting notes

Appearance: Bright straw yellow with greenish reflections. Nose: Pronounced stony minerality and herbal notes, complemented by citrus, especially grapefruit. Palate: Rounded, smooth and vibrant, with tension, balanced acidity and an elegant structure. Finish: A long, fresh finish with lingering grapefruit, herbs and minerality.

About the wine

The grapes come from some of Rueda's oldest Sauvignon Blanc vines, over 40 years old, on poor stony soils. After a short cold maceration and pneumatic pressing, the juice ferments at low temperature and the wine rests on its lees in stainless steel. Founder Victoria Pariente set up the winery in 1998 in honour of her grape-grower father, José.

Winemaking

MATURATION	Aged on its own lees for 5 months.

Cellar and service

SERVE AT	7–10 °C
FOOD PAIRING	Oysters, clams, mussels, prawns, crab, white fish, oily fish, smoked foods, fresh cheeses and charcuterie.

Say it: José Pariente: ho-SEH pah-RYEN-teh; Rueda: RWEH-dah; Sauvignon Blanc: so-vee-NYON BLAHN

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MUNIA · BODEGAS VIÑAGUAREÑA · SPAIN

Verdejo Rueda, 2025

Rueda D.O., Castilla y León, Rueda





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

STILL, LIGHT-BODIED

Tasting notes

Appearance: Bright pale straw yellow with greenish reflections. Nose: Tropical fruit, peach and citrus, with herbal and fennel notes. Palate: Fresh, rounded and fruity, with balanced acidity and gentle minerality. Finish: A clean, refreshing finish with citrus and Verdejo's characteristic gentle bitterness.

About the wine

A young Verdejo from the Rueda appellation, made by Viñaguareña, a Toro family winery on the Guareña river. It is fermented at cool, controlled temperature and bottled young, without oak, to keep its fruit and herbal freshness. Rueda was the first appellation in Castilla y León, recognised in 1980.

Cellar and service

SERVE AT	8–10 °C
FOOD PAIRING	Seafood, white fish, sushi, salads, tapas, paella, chicken and soft cheeses.

Say it: Bodegas Viñaguareña: bo-DEH-gahs vee-nyah-gwah-REH-nyah; Rueda: RWEH-dah; Verdejo: ver-DEH-ho

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Carácter Toro, 2022

Toro D.O., Zamora, Castilla y León, Toro





COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Tempranillo	14.5%	2022 · 750 ml

STILL, MEDIUM-BODIED

Tasting notes

Appearance: Deep cherry red with ruby edges. Nose: Dark berries and cherries, layered with wild herbs, warm spices, coffee, toasted nuts and balsamic notes. Palate: Lively, juicy and balanced, with firm yet velvety structure and polished, ripe tannins. Finish: A long finish with lingering vanilla, cinnamon, ripe fruit and spice.

About the wine

Tinta de Toro grown near the Guareña river, a tributary of the Duero, in the Toro appellation, then aged in French oak. Viñaguareña farms around 22 hectares of its own vines. Toro's sandy soils kept phylloxera at bay, so the region still has many old vines growing on their own ungrafted roots.

Winemaking

MATURATION	Matured for 16 months in French oak barrels.

Cellar and service

SERVE AT	14–16 °C
AGEING POTENTIAL	9 - 11 years
FOOD PAIRING	Steak, braised beef, roast lamb, game, richly sauced pasta, mushrooms and hard cheeses.

Say it: Bodegas Viñaguareña: bo-DEH-gahs vee-nyah-gwah-REH-nyah; Toro: TOH-ro

BODEGAS PRIETO PARIENTE · SPAIN

Confines Garnacha Cebreros, 2023

Cebreros D.O.P., Cebreros and San Bartolomé de Pinares, Ávila, Sierra de Gredos, Castilla y León



COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Grenache/Garnacha	14.5%	2023 · 750 ml

STILL, MEDIUM-BODIED

Tasting notes

Appearance: Bright, deep ruby red. Nose: Cherry and pomegranate skin, layered with orange peel, liquorice, dried herbs and mineral notes. Palate: Fresh, deep and rounded, with vibrant acidity and fine, polished tannins. Finish: Long, powerful and elegant, with lingering red fruit, herbs and minerality.

About the wine

Two old Garnacha vineyards above 1,000 metres in the Sierra de Gredos are blended: Cebreros vines from 1922 on slate and San Bartolomé de Pinares vines from 1935 on granite. Fermentation starts spontaneously in stainless steel and the wine matures in large oak foudres. Gredos Garnacha is prized for freshness thanks to altitude.

Winemaking

MATURATION	Aged for 10 months in 500-litre French oak barrels.

Cellar and service

SERVE AT	16 °C
AGEING POTENTIAL	10 years
FOOD PAIRING	Oily fish, mature cheeses, stews, roasted meats, lamb and grilled red meat.

Say it: Prieto Pariente: PRYEH-to pah-RYEN-teh; Cebreros: theh-BREH-ros; Garnacha: gar-NAH-chah

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BODEGAS PRIETO PARIENTE · SPAIN

La Provincia I.G.P. Castilla y León, 2021

Castilla y León I.G.P., Mucientes and Pedrosa del Rey, Valladolid, Castilla y León



COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Tempranillo, Grenache/Garnacha	14.5%	2021 · 750 ml

STILL, MEDIUM-BODIED

Tasting notes

Appearance: Deep cherry red with violet reflections. Nose: Red fruit and dark berries, layered with wild herbs, forest floor and sweet spices. Palate: Juicy, rounded and fresh, with lively acidity, smooth tannins and balanced structure. Finish: Long, savoury and elegant, with lingering fruit, herbs and spice.

About the wine

Tempranillo from a 1924 vineyard in Mucientes (Cigales) and Tempranillo and Garnacha from a plot planted in 1946 and 1956 in Pedrosa del Rey (Toro) are fermented in stainless steel, then aged 11 months in 228- and 500-litre French oak barrels. Prieto Pariente is run by siblings Ignacio and Martina, children of Rueda's Victoria Pariente.

Winemaking

MATURATION	Aged for 10 months in used 500-litre French oak barrels.

Cellar and service

SERVE AT	16 °C
AGEING POTENTIAL	10 years
FOOD PAIRING	Grilled meat, lamb, jamón Ibérico, charcuterie, mature cheeses, oily fish and salads with meat or nuts.

Say it: Prieto Pariente: PRYEH-to pah-RYEN-teh; Castilla y León: kas-TEE-yah ee leh-ON

BODEGAS PRIETO PARIENTE · SPAIN

Viognier I.G.P. Castilla y León, 2022

Castilla y León IGP, La Seca, Valladolid, Castilla y León



COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Viognier	12.5%	2022 · 750 ml

STILL

Tasting notes

Appearance: Bright straw yellow with greenish reflections. Nose: Floral aromas, wild herbs and citrus, layered with brioche notes. Palate: Rounded, balanced and fruit-forward, with fresh acidity and dry-stone minerality. Finish: A persistent citrus finish with a fine, elegant bitterness.

About the wine

The grapes come from a small Viognier plot planted in 1999 in La Seca, in the heart of Verdejo country, and are picked by hand. Fermentation is spontaneous, split between stainless steel, egg-shaped concrete and 500-litre barrels, followed by about six months on the lees. Viognier nearly vanished in the 1960s, when its Rhône home had only a few hectares left.

Winemaking

MATURATION	Aged on its lees for 6 months.

Cellar and service

SERVE AT	10–12 °C
AGEING POTENTIAL	6 years
FOOD PAIRING	White fish, seafood, risotto, creamy pasta, white meat and soft cheeses.

Say it: Prieto Pariente: PRYEH-to pah-RYEN-teh; Castilla y León: kas-TEE-yah ee leh-ON; Viognier: vee-o-NYAY

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BODEGAS VIZAR · SPAIN

Joven, 2023

Castilla y León, Castilla y León



COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Tempranillo, Shiraz/Syrah, Merlot, Cabernet Sauvignon	13.5%	2023 · 750 ml

STILL · RED · DRY

KOSHER · NON-MEVUSHAL

Tasting notes

Bright cherry red with mature cherries, blackberries and hints of pepper. The finish is long and spicy.

About the wine

The grapes come from the Vizar estate at Villabáñez, on the banks of the Duero near Valladolid, where vines grow on pebbles, gravel and sand over marl-limestone. This young red is bottled without oak ageing, made kosher but not pasteurised. The estate, once owned by the Dukes of Alba, has records of vine-growing going back to the 14th century.

Cellar and service

SERVE AT	14–16 °C
FOOD PAIRING	Pairs well with white meat, pasta with tomato or cream sauces, soft cheeses.

Say it: Bodegas Vizar: bo-DEH-gahs vee-THAR; Joven: HO-ven

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BODEGAS VIZAR · SPAIN

Roble, 2023

Castilla y León, Castilla y León



COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Tempranillo, Shiraz/Syrah, Merlot, Cabernet Sauvignon	13.5%	2023 · 750 ml

STILL · RED · DRY · LIGHT OAK

KOSHER · NON-MEVUSHAL

Tasting notes

Deep ruby red, with notes of ripe red fruits and hints of vanilla from oak aging. Well-balanced with smooth tannins and a touch of pepper.

About the wine

From the Vizar estate at Villabáñez on the Duero, near Valladolid, where vines grow on river gravel and sand over marl-limestone. As a Roble, the wine spends a short time in oak before bottling, and it is kosher but not pasteurised. The estate's vineyards, known as Dehesa Peñalba, have since gained their own Vino de Pago status.

Winemaking

MATURATION	Rested in oak

Cellar and service

SERVE AT	16–18 °C
FOOD PAIRING	Pairs well with grilled meats like lamb or beef; pasta dishes with tomato-based sauces and cheeses such as Manchego or aged Gouda.

Say it: Bodegas Vizar: bo-DEH-gahs vee-THAR; Roble: RO-bleh