

# José Pariente Victoria

*“Our rosé. Elegant, deep and lively.”*



JOSÉ PARIENTE

# José Pariente Victoria <sup>2021</sup>

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“Victoria” is a recognition to our alma mater, Victoria Pariente. Martina and Ignacio pay tribute to their mother for sharing her passion for vineyard and wine. Made from three different grape varieties: Grenache, Tempranillo and Viognier. It shows great balance between complexity and delicacy.

## *Vineyard*

Rosé Victoria is sourced from three grape varieties from selected vineyards:

**Grenache:** a vineyard located in Pedrosa del Rey, area of Pliocene limestone and clay under sandy soils. Planted in 1945 with average yields of 2800 Kg/hectare.

**Tempranillo:** vineyard located in the village of Mucientes, on limestone, gypsiferous clay and marl under sandy soils. Planted in 1960 with yields of 2200 Kg/hectare.

**Viognier:** vineyard located in the village of La Seca. Brownish soils, rich in calcium and magnesium, pebbles, with easy tillage, good ventilation and drainage system. Limestone outcrops on the highest altitudes. Permeable and sound, its texture ranges from silty sands to limestone. Planted in 1999 with average yields of 4400 Kg/hectare.

## *Vintage 2021*

The year 2021 was defined by a cold and rainy winter, and some snowfalls. In the summer temperatures were colder than usual, with an increase of both maximum and minimum temperatures at the end of August and early September, fact that hastened the grape ripening and, therefore, the harvest season, that was expected to be late.

As a result, this vintage 2021 is a wine of great intensity and aromatic definition, with outstanding freshness and great balance.

## *Tasting*

Pale pink color. Intense and elegant flavors. Remarkable fruity tone of strawberry, raspberry and pomegranate with scents of rose petals and jasmine. Smooth and nice palate, great balance. Lingering and fresh with cherry notes in the aftertaste.

## *To serve with*

Versatile and food friendly, this wine works well with appetizers, fish, seafood, salads, pasta and rice. It also pairs with all smoked food and soft cheeses.

Grape varieties:	Garnacha, Tempranillo and Viognier
Alcohol content:	12.5%
Volatile acidity:	0,43
Total acidity:	5,9 g/l
Ideal serving temperature:	8°C