La Buena Vida
The Reference for wines from Spain

Lichtstraat
Verlipark Unit B.1.26
2400 Mol

+32 (0)14 45 13 03
info@labuenavida.be
www.labuenavida.be

José Pariente, Victoria Rosado 2024

José Pariente - 75 cl.



2021 was the first vintage of this wine made by one of Rueda's top estates. This Victoria cuvée is Ignacio's and Martina's tribute to their mother Victoria Pariente, who founded this bodega. This wine is made with organic grapes of two red varietals (tempranillo and grenache) and one white varietal, viognier, which is more surprising for a rosé.

Vinification
Both Garnacha and Tempranillo come from old vines, planted in 1945 (Pedrosa del Rey) and 1960 (Mucientes) respectively, with low yields. Viognier comes from La Seca and was planted in 1999. The three grape varieties are harvested simultaneously, aiming for phenolic ripeness in the Viognier and fresh fruit expression in the red varieties. A blend is made without joint maceration. The grapes are pressed together, with stems retained for the red varieties (manual harvest, bush vines). Fermentation takes place jointly, followed by ageing in stainless steel tanks on its lees for 4 months. This is a personal interpretation of the traditional clarete style, a blend of white and red wines.

Storage potential
Drink as from : 2025
Best moment : 2025-2026
Until : 2027

To serve
Serve at 8°C.

Trial analysis
Salmon pink colour. Intense aromas of flowers and red fruit (pomegranate and raspberry).Pleasantly soft and fruity on the palate, well-balanced by the tannins and the acidity. Long finish for a rosé, with notes of cherry.

Wine style:
Light continental summer rosé

Assembly
Garnacha, Tempranillo, Viognier

Region:
Castilla y León

Appellation:
Vino de la Tierra de Castilla y Leon

Wine estate:
José Pariente

Description domain

This estate, already awarded numerous times, is now a source of inspiration for many winegrowers in Rueda. Martina Prieto Pariente remains driven by a constant desire to improve and aims to push Verdejo to its limits. Minimal use of sulphites, indigenous yeasts, precise viticulture, micro- and plot vinifications, and ageing in foudres, ovoid concrete vats and barrels all play a key role in this approach. With this philosophy, she aims to demonstrate that Verdejo has far more to offer than what is commonly found on the market today.