

BODEGAS PRIETO PARIENTE

VIOGNIER 2022

From a small Viognier vineyard, hidden in the province of Valladolid, we have extracted the grape essence to create a flavoured, full-bodied, and substantial wine.

GRAPE VARIETY

100% Viognier. Organic wine.

VINEYARD

This vineyard is located in the small village of La Seca, province of Valladolid.

LA SECA

Soils. Brownish soils abundant in calcium and magnesium, pebbles, of easy tillage, good ventilation, and drainage system.

Limestone outcrops on the highest altitudes. Permeable and sound, their texture ranges from silty sands to limestone.

Year of plantation: 1999

Yield. 6000 kg/hectare

WINEMAKING PROCESS

One portion of this wine ferments in stainless steel; another one ferments in concrete oval vats, and one third ferments in 500 litter French oak barrels. The wine ages on its own lees along 6 months.

TASTING

Brilliant and greenish straw colour. On the nose: floral scents, wild herbs remembrance, citrus fruit, and brioche. Accurate acidity, well balanced, round, full body, wide fruity expression, and mineral (dry stone). Nice, long, and lingering citrusy finish, with a fine touch of bitterness at the end.

FOOD PAIRING

Due to a long ripening process over lees in different materials, "Viognier de Prieto Pariente" is suitable to combine with fish, seafood, soft cheese, risotto, pasta, and white meat.

Bottles produced: 13.989

Alcohol content: 12,5%

