

JOSÉ PARIENTE

RUEDA



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JOSÉ PARIENTE SAUVIGNON BLANC 2019

CLEAN, AROMATIC, ROUND: THE SUCCESS OF THE SAUVIGNON BLANC IN OUR TERROIR

With this grape we offer a touch of minerality and linger to the way we understand white wines made in our region, with continental climate and its characteristic poor soils.

VINEYARD

Grapes come from some of the oldest Sauvignon Blanc vineyards planted in Rueda more than 40 years ago. The soil, made up of round pebbles layers, is low in organic matter, and develops some limestone outcrops on the higher levels.

WINE MAKING

After grape selection and cold maceration, the wine ferments and ages over its own lees along 4 months in stainless steel vats.

VINTAGE

Temperatures in 2019 developed in accordance with its season in general terms, and low rainfalls were increasing along the year (from January until September). The harvest, which started 12th September, was marked by discontinuous rains.

These conditions developed an elegant vintage, very well-balanced (due to these modest temperatures), with great freshness that brings wines which can be kept for long (due to rainfalls along the harvest season.)

TASTING

Brilliant Straw yellow color with greenish hues, its aromatic expression is an exceptional combination of vegetal notes and exotic fruits (passion fruit), memories of freshly cut grass and boxwood with a hint of minerals.

In the mouth it shows the typical features of the Sauvignon Blanc: fresh and clean elegance. Intense, well-structured, lingering and round wine.

FOOD PAIRING

Ideal with shellfish — mussels, cockles, clams, oysters — and cooked seafood: prawns, langoustines, shrimps, brown crabs, etc. It also pairs with all kind of fish, fresh cheese and sausage specialties.

Grape variety: Sauvignon Blanc 100%

Alcohol content: 13%

Volatile acidity: 0,32

Total acidity: 5.7 g/l

Ideal serving temperature: 8° C