

JOSÉ PARIENTE

RUEDA



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JOSÉ PARIENTE SAUVIGNON BLANC 2014

CLEAN, AROMATIC, ROUNDED: THE SUCCESS OF SAUVIGNON BLANC IN OUR ENVIRONMENT
With this varietal we have brought a touch of minerality and persistence to our understanding of the white wine produced in our region, with its poor soil and continental climate.

VINEYARD

The grapes for this wine come from some of the first vineyards of Sauvignon Blanc planted in Rueda, almost 30 years ago. The soil, composed of the characteristic platform of loose stones, is very poor in organic matter and has limestone outcrops on the higher levels.

ELABORATION

After destemming, the grapes were macerated for about 10 hours at a low temperature before pneumatic pressing. In order to conserve the primary aromas, the alcoholic fermentation was also carried out at low temperature. It was then kept on the lees until clarification, before being subjected to cold treatment and filtration.

TASTING

Pale yellow with greenish hues, its aromatic expression is an exceptional combination of vegetal notes and exotic fruits, memories of freshly cut grass and a hint of minerality. In the mouth it has the fresh clean elegance typical of Sauvignon Blanc. This is a highly intense wine, structured, persistent and rounded.

DINING

Ideal with shellfish — mussels, cockles, clams, oysters... — and cooked seafood: langoustines, prawns, shrimps, crabs and so on. It also goes well with all kinds of fish, fresh cheeses and serrano ham.

SHEET

Variety: 100% Sauvignon Blanc
Alcohol content: 13°
Volatile acidity: 0.22
Total acidity: 6.1 g/l
Ideal serving temperature: 6-8° C