

JOSÉ PARIENTE

FAMILY TRADITION

APASIONADO DE JOSÉ PARIENTE 2023

Product información

Name of the wine	Apasionado de José Pariente 2023	Vintage change	October
Type of bottle	Burgundy	Alcohol (%)	11,5%
Type of closure	Cork (natural)	Voltaire acid	7,26 g/l
Content	0,50 L	Residual sugar	62,3 g/l
Code of origin	D.O	Allergens	Sulphites
Region	RUEDA	Total sulphite	101 mg/l
Grape variety	SAUVIGNON BLANC 100%		



Winemaking

In the winery cold maceration allows us to retain grape primary aromas. After fermentation we keep a thorough work on the lees over 6 months to get full-body and complexity.

Tasting notes

Pale yellow with greenish reflections. Its an exceptional combination of vegetable notes and tropical fruits, hints of fresh cut grass, and a hint of minerality. In the mouth a pleasant and very fine velvety sensation. It keeps the essence of the typical Sauvignon Blanc grape: fresh and clean elegance. An intense wine, well structured, with a long, round finish. Perfect balance among acidity, alcohol, and sugar.

Food Pairing

Ideal for appetizers, and starters with foie; nuts and cheese, especially aged or spicy. A perfect match is a mild dessert, or even you can drink a single glass and enjoy it.

Temperatura ideal del servicio de 6°C – 8°C

Logistic information

BOTTLE

GTIN	8437009098578	
Height	258,8	mm
Diameter	77,9	mm
Weight	1,14	Kg
Taric code	22042138	2204

CASES

GTIN	28437009098572	
Height	517	mm
Lenght	85	mm
Width	270	mm
N° bottles	6	
Total weight	6,82	Kg

PALLET

Type of pallet	EUROPALLET	
Cases/Pallet	72	
Cases/Layer	6	
Capas/Pallet	12	
N° bottle	432	
Weight loaded	491,04	Kg
Height/Pallet	115	cm

