

# JOSÉ PARIENTE

TRADICIÓN FAMILIAR

## JOSÉ PARIENTE SAUVIGNON BLANC 2023

*“Lively, aromatic and round: The success of the Sauvignon Blanc in our terroir”*

With this 100% Sauvignon Blanc we try to bring a hint of persistence and minerality to the way we understand white wines. Made in our area, of continental climate and 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.

### *Winemaking*

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

### *Vintage characteristics*

The 2023 vintage is defined by a cold and wet winter followed by a warm and dry summer. The harvest, which began in early September, was characterized by low yields, a consequence of the heatwave with southern winds that swept across the plateau in the preceding weeks. Additionally, the moderate temperatures of September allowed for slightly higher acidity levels than usual.

The accumulated precipitation during winter and spring, combined with the low yields obtained, has resulted in very balanced musts both aromatically and structurally.

### *Tasting*

Brilliant straw yellow colour with greenish hues. José Pariente Sauvignon Blanc 2023 is exceptional for an intense nose, its minerality and vegetal notes, typical of this grape. Hints that contribute to a great freshness and that join citrus notes, especially grapefruit. In the mouth it feels unctuous and full-body, complex and elegant. Lively and exciting.

### *Food pairing*

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

*Grape variety: 100% Sauvignon Blanc*

*Alcohol content: 13°*

*Ideal serving temperature: 8°C*

