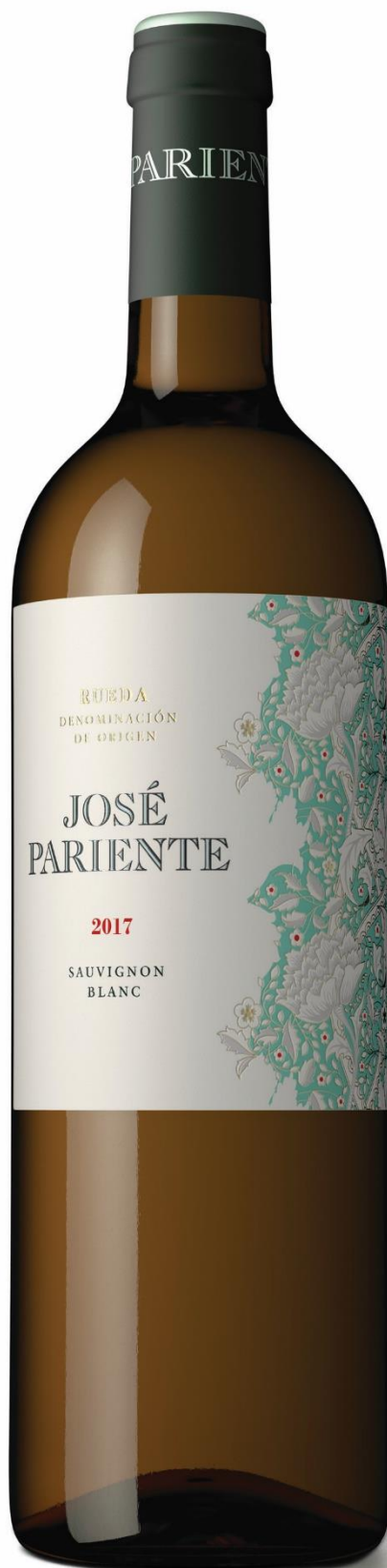


JOSÉ PARIENTE

RUEDA



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JOSÉ PARIENTE SAUVIGNON BLANC **2017**

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

With this varietal we have brought a touch of minerality and persistence to our understanding of white wines made in our region, with its characteristic 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 40 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.

WINE MAKING

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 minerals.

In the mouth it has the fresh clean elegance typical of Sauvignon Blanc. An intense, structured, persistent and round wine.

FOOD PAIRING

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.

Variety: Sauvignon Blanc 100%

Alcohol: 13.5°

Volatile acidity: 0.24

Total acidity: 5.8 g/l

Ideal serving temperature: 8° C