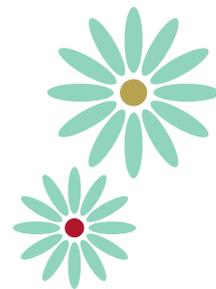


José Pariente Apasionado

Organic wine

"An amazing sweet white wine, fresh and complex"



JOSÉ PARIENTE

Apasionado ²⁰¹⁹

“An amazing sweet white wine, fresh and complex”

The result of our concern for a new and original sweet wine. After hard work in the vineyard and few small trials, we have come up with our Apasionado, a special and lively version of the grape Sauvignon Blanc.

Organic winegrowing

These grapes come from the first Sauvignon Blanc vineyards planted in Rueda more than 30 years ago. After some years of non-stop work in R&D vineyard conversion, this plot was certified and acknowledged as organic in the year 2018, a key element to get a late harvest sweet wine.

There is no presence of pesticides, fungicides or weed-killers on these vineyards. The main goal is to get a soil rich in microorganisms, which in the long term allows us to get a longer vineyard life for future generations. Microorganisms keep the soil youth, which is essential for nutrients content, apart of those added by artificial fertilization.

This soil, made up of the typical round pebbles of the area, shows up limestone outcrops in the highest levels. Sprawl pruning and few green prunings get low yields and high concentration, keeping its freshness. These grapes are impressive for their high acidity despite over-ripening in the vineyard.

Wine making

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.

Vintage 2019

José Pariente Apasionado 2019 is the first organic certified wine. Temperatures in 2019 developed in accordance with its season in general terms. Low rainfalls were increasing along the year (from January until September). September was defined by discontinuous rains and an unsteady harvest.

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

Tasting

Pale yellow with greenish reflections. Its aromatic expression is not usual in sweet wines as 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.

Grape variety: *Sauvignon Blanc 100%*

Organic wine

Residual sugar: *71 gr./L*

Alcohol content: *11%*

Volatile acidity: *0,4*

Total acidity: *6.7 g/l*

Ideal serving temperature: *6-8° C*