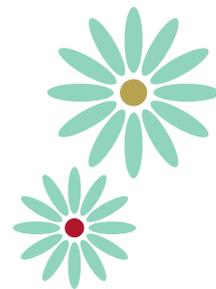


# José Pariente Apasionado

*Organic wine*

*"An amazing sweet white wine, fresh and complex"*



JOSÉ PARIENTE

# Apasionado <sup>2020</sup>

*“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 2020*

The year 2020 was marked by mild temperatures both in the winter and in the summer, without extreme temperatures along the year, and significant rainfalls in the spring. All these elements contributed to a slow and balanced ripening process. These conditions resulted into a vintage 2020 of great intensity and aromatic definition. Fresh fruit (remarkable citrus) and a balsamic character (anise flavor and menthol) especially stand out.

## *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: *10.6%*

Volatile acidity: *0,3*

Total acidity: *6.4 g/l*

Ideal serving temperature: *6-8° C*