

JOSÉ PARIENTE

TRADICIÓN FAMILIAR

JOSÉ PARIENTE APASIONADO 2021

organic wine

“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 40 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.

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 pruning get low yields and high concentration, keeping its freshness. These grapes are impressive for their high acidity despite over-ripening in the vineyard.

Winemaking process

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

The year 2021 was defined by a cold and rainy winter, and some snowfalls. In the summer temperatures were colder than usual, with an increase of both maximum and minimum temperatures at the end of August and early September, fact that anticipated the grape ripening and, therefore, the harvest season, that was expected to be late.

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.

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.

Grape variety: 100% Sauvignon Blanc organic

Alcohol content: 10.6°

Ideal serving temperature: 6-8°C

