

# JOSÉ PARIENTE

TRADICIÓN FAMILIAR

## JOSÉ PARIENTE SAUVIGNON BLANC 2022

*“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 process*

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

### *Vintage*

The year 2022 was defined by a hot summer in which vines suffered the effects of a severe drought. The successive heat waves caused temperatures to soar. As a result, the grapes stopped ripening in August. Patience and waiting until September, when the rains came and temperatures moderated, allowed for slow phenolic ripening, with suitable acidity levels. The lack of water during the summer meant that the grapes arrived at the winery in perfect sanitary conditions and the resulting musts of high quality.

### *Tasting*

Brilliant straw yellow colour with greenish hues.

José Pariente Sauvignon Blanc 2022 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*

