

# JOSÉ PARIENTE

TRADICIÓN FAMILIAR

## JOSÉ PARIENTE SAUVIGNON BLANC 2024

*“Lively, aromatic and round: The success of the Sauvignon Blanc in our terroir”*

With this 100% Sauvignon Blanc, we 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*

After grape selection and cold maceration, the wine ferments, and ages over its own lees along 5 months in stainless steel vats.

### *Vintage characteristics*

The 2024 vintage was marked by a cold winter, a humid spring, and a dry, very warm summer. Harvesting began on August 28 with the Sauvignon Blanc variety, yielding 6,500 kg/ha. Spring rains allowed for slow and gradual grape ripening.

The grape quality has been excellent, with exceptional conditions. High rainfall and above-average temperatures contributed to the slow, steady maturation, achieving a great balance between phenolic and analytical ripeness.

### *Tasting*

Straw yellow in colour with greenish reflections José Pariente Sauvignon Blanc 2024 has a highly intense nose where the minerality (stone) and herbaceous notes characteristic of the variety can be appreciated.

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. This is a vibrant wine, with a lot of tension.

### *Food pairing*

Ideal for pairing with 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: 12,5°*

*Ideal serving temperature: 8°C*

