

JOSÉ PARIENTE

TRADICIÓN FAMILIAR

JOSÉ PARIENTE SAUVIGNON BLANC 2025

“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 2025 vintage was shaped by a cold winter, a very rainy spring, and a dry as well as extremely hot summer. The lack of high temperatures in spring delayed budburst, which in turn led to a slow and controlled ripening process, with optimal pH levels and acidity to begin the harvest on August 25. The wines from this vintage are characterized by their texture and volume, maintaining a very well-balanced acidity.

Tasting

Straw yellow in colour with greenish reflections José Pariente Sauvignon Blanc 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°

Ideal serving temperature: 8°C

