# JOSÉ PARIENTE





# APASIONADO DE JOSÉ PARIENTE 2017

## AN AMAZING SWEET WHITE WINE, FRESH AND COMPLEX

It is the result of our concern for a new and original sweet wine. After a hard work in the vineyard and few and small trials, we have come up with our Apasionado, a special and lively version of the grape Sauvignon Blanc.

#### **VINEYARD**

Grapes come from a sole plot, one of the oldest Sauvigon Blanc vineyards planted in Rueda more than 30 years ago. Its soil is made up of the typical round pebbles of the area with limestone outcrops in the highest levels. Sprawl pruning, and few green prunings to get low yields and high concentration keeping its freshness. These grapes are impressive for their high acidity despite their over ripening in the vineyard.

# **WINE MAKING**

In the winery an extremely cold maceration allows us to keep the grape primary aromas. After fermentation we work the lees over 6 months with the aim to get full-body and complexity.

# **TASTING**

Pale yellow with greenish reflections. Its aromatic expression is not usual in sweet wines due to 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 features of the typical Sauvignon Blanc grape: fresh and clean elegance. An intense wine, well structured with long, round finish. Perfect balance among acidity, alcohol and sugar.

### OTHER DETAILS

Grape variety: Sauvignon Blanc 100%
Residual sugar: 71 gr./L
Alcohol content: 11%
Volatile acidity: 0,4
Total acidity: 6.7 g/l
Ideal serving temperature: 6-8° C