

José Pariente Sauvignon Blanc 2020

CLEAN, AROMATIC, ROUND: THE SUCCESS OF THE SAUVIGNON BLANC IN OUR TERROIR

With this grape we offer a touch of minerality and linger to the way we understand white wines made in our region, with continental climate and its characteristic 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.

WINE MAKING

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 2020 was marked by mild temperatures both in the winter and in the summer, without extreme temperatures along the year, and significant rainfalls in the spring. All these elements contributed to a slow and balanced ripening process.

These conditions resulted into a vintage 2020 of great intensity and aromatic definition. Fresh fruit (remarkable citrus) and a balsamic character (anise flavor and menthol) especially stand out.

TASTING

Brilliant Straw yellow color with greenish hues, its aromatic expression is an exceptional combination of vegetal notes and exotic fruits (passion fruit), memories of freshly cut grass and boxwood with a hint of minerals. In the mouth it shows the typical features of the Sauvignon Blanc: fresh and clean elegance. Intense, well-structured, lingering and round wine.

Grape variety: Sauvignon Blanc 100%

Alcohol content: 13%

Volatile acidity: 0,30

Total acidity: 5.8 g/l

Ideal serving temperature: 8° C

