

JOSÉ PARIENTE

RUEDA



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APASIONADO DE JOSÉ PARIENTE 2013

A SWEET WINE SURPRISING FOR ITS FRESHNESS AND COMPLEXITY

It is the result of the concern about making an innovative sweet wine far away from conventional approaches. After several trial vintages and small batches, we succeed in developing this Apasionado, a uniquely and vibrant example of the Sauvignon Blanc variety.

VINEYARD

The grapes used to make this wine come from the first Sauvignon Blanc vineyards grown in Rueda 28 years ago. Its soil, formed by its characteristic pebbles, is very poor in organic matter and has limestone outcrops on the highest levels. Several prunings have been made in order to get limited yields and high concentration. The effort has been focused on obtaining an overripe grape and a further selection.

WINE MAKING PROCESS

In the winery maceration at an extremely low temperature has allowed us to keep the primary aromas. Then a very light pneumatic pressing was carried out. Later, over five months there is a constant work with the lees in order to obtain a very good structure. Once the wine is clarified, it was applied a cold treatment and filtration.

TASTING CARD

Pale yellow with greenish reflections. Its aromatic expression is not usual in sweet wines due to its exceptional combination of vegetable notes and tropical fruits, memories of fresh cut grass and a hint of minerality. On the mouth there is a pleasant and very fine velvety sensation. It keeps the features of the grape Sauvignon Blanc, a fresh and clean elegance. It is a high intense wine, well-structured and long, round. There is a perfect combination among acid, alcohol and sugar.

DINING

The result is a surprising sweet wine with an amazing freshness, what makes it ideal to enjoy with desserts but also with appetizers and food.

SHEET

Variety: Sauvignon Blanc 100%

Alcoholic content: 11%

Volatile acidity: 0,3

Total acidity: 7.0 g/l

Ideal serving temperature: 6-8° C