

Apasionado de José Pariente Dulce 2023 José Pariente - 50 cl.

For years, Marivi has tried to make a noble wine with natural residual sugar. 2010 was the first vintage with which she succeeded.



Vinification

Late harvest, very low temperature fermentation and 5 months on its lees (in tanks), so as to get more structure.



Storage potential

Drink as from : 2024
Best moment : 2024-2027
Until : 2030



To serve

12°C in a large glass.



Trial analysis

Nice yellow color with green reflections - an indication of its youth. Expressive and fresh aromas of lemon and pineapple. On the palate, also, there is a lot of vividness, all the fresh aromas swim on the the sweet matrix. The typical Sauvignon notes are there, but not overwhelming. Anything but a boring wine!

Description domain

This award-winning estate has been inspiring many winemakers in Rueda. Using micro-vinifications, often single-parcel, indigenous yeast, low sulphur, etc.. Marivi wants to prove that Verdejo is worth much more than the average quality one usually finds on the market.



Wine style:

Sweet white wine with a good acidity



Assembly

Sauvignon blanc (100%)



Region:

Castilla y León



Appellation:

D.O. Rueda



Wine estate:

José Pariente