

José Pariente Sauvignon Blanc 2023

José Pariente - 75 cl.

The DO Rueda and José Pariente owe much of their notoriety to the Verdejo grape. Yet, Sauvignon is also very important for the region. At José Pariente's, 2007 was the first vintage of this very successful project. José died just before the wine received its name. This cuvée represents 10% of the total production of the bodega.



Vinification

Inox cuves with a 10-hour skin maceration, more limited than for Verdejo because Sauvignon is much more expressive in flavour. Marivi Pariente has started a project with the Wine University of Madrid regarding the use of sulphur. It wishes to reduce this to the minimum and, as a result, tries to purge out every possible stage of use. The influence on the aroma palette was also investigated.



Storage potential

Drink as from : 2024
Best moment : 2024-2025
Until : 2026



To serve

Chilled (12°C)



Trial analysis

Pale colour. Very sauvignon on the nose (freely cut grass, citrus). Fresh and fruity on the palate (citrus again), but very dry, with a touch of minerality. Give it some air, and the wine will open up and spread its aromas. A very good balance between fruit and acidity.



Wine style:

Continental, fresh and crisp



Assembly

Sauvignon blanc (100%)



Region:

Castilla y León



Appellation:

D.O. Rueda



Wine estate:

José Pariente

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.