

## BODEGA JOSE PARIENTE – DESIGNATION OF ORIGIN “RUEDA”

### TECHNICAL DATA SHEET “APASIONADO DE JOSE PARIENTE” WHITE WINE 2.012



**Designation of Origin:** Rueda

**Grape variety:** Sauvignon Blanc 100%

**Vineyards:** The grapes for this wine come from some of the first Sauvignon Blanc vineyards that were planted in Rueda more than 28 years ago. His soil, formed by the typical platform of quartzite boulders, is very poor in organic matter and has limestone outcrops in the higher elevations. Several pruning's processes are carried out in the vineyard but with low yields and high concentration. The effort in the vineyard has centered on obtain very ripe grapes and thereafter in a selection of this grapes.

**Elaboration:** In the winery, the maceration with extremely low temperature has allowed us to maintain the primary aromas. Once clarified, subjected to filtration and cold treatment.

**Tasting notes:** Pale yellow color with green hues, its aromatic expression is unusual in sweet wines, given the exceptional amount of vegetables and exotic fruit notes, memories of freshly cut grass and a hint of mineral. In mouth appears a soft velvety feel. It retains the typical characteristics of the Sauvignon Blanc grape: freshness and elegance. This wine is high intensity, structured and persistent, round. It has achieved a perfect harmony between acid content, alcohol and sugars.

#### **Analytical data:**

Alcoholic strength: 11°  
Volatile acidity: 0,3 g/l  
Total acidity: 6,8 g/l  
Residual sugar: 80 g/l

**Gastronomy:** The result is a sweet wine with a freshness that surprises and impresses, and that makes it ideal to enjoy with desserts but also to accompany the appetizer and meal. Its optimal consumption temperature is 6-8 ° C.

#### **Other information:**

6 Units per box  
12 Boxes per pallet  
720 Units per pallet (American pallet)