

BODEGA JOSE PARIENTE – DESIGNATION OF ORIGIN "RUEDA"

TECHNICAL DATA SHEET "SAUVIGNON BLANC" 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.

Elaboration: The grape remains in maceration for about 10 hours at low temperature. To preserve the primary aromas, the alcoholic fermentation is also performed at low temperature. Once clarified, subjected to filtration and cold treatment.

Tasting notes: Pale yellow color with green hues, its aromatic expression is an exceptional variety of vegetables and exotic fruit notes, memories of freshly cut grass and a slight mineral touch. In mouth, retains the typical characteristics of the Sauvignon Blanc grape: freshness and elegance. This wine has a high intensity, structured and persistent.

Analytical data:

Alcoholic strength: 13°

Volatile acidity: 0,24 g/l

Total acidity: 6,0 g/l

Gastronomy: Perfect to accompany shellfish (mussels, cockles, clams, oysters, etc.) and cooked seafood (shrimp, prawns, crabs, etc.), and also with fish, fresh cheese and ham. Optimal consumption temperature is 6-8 ° C.

Other information:

6 Units per box

12 Boxes per pallet

720 Units per pallet (American pallet)