JOSÉ PARIENTE · SPAIN

Sauvignon Blanc Rueda, 2025

Rueda D.O., La Seca, Valladolid, Castilla y León, Rueda





COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Sauvignon Blanc	12%	2025 · 750 ml

STILL, LIGHT-BODIED

Tasting notes

Appearance: Bright straw yellow with greenish reflections. Nose: Pronounced stony minerality and herbal notes, complemented by citrus, especially grapefruit. Palate: Rounded, smooth and vibrant, with tension, balanced acidity and an elegant structure. Finish: A long, fresh finish with lingering grapefruit, herbs and minerality.

About the wine

The grapes come from some of Rueda's oldest Sauvignon Blanc vines, over 40 years old, on poor stony soils. After a short cold maceration and pneumatic pressing, the juice ferments at low temperature and the wine rests on its lees in stainless steel. Founder Victoria Pariente set up the winery in 1998 in honour of her grape-grower father, José.

Winemaking

MATURATION	Aged on its own lees for 5 months.

Cellar and service

SERVE AT	7–10 °C
FOOD PAIRING	Oysters, clams, mussels, prawns, crab, white fish, oily fish, smoked foods, fresh cheeses and charcuterie.

Say it: José Pariente: ho-SEH pah-RYEN-teh; Rueda: RWEH-dah; Sauvignon Blanc: so-vee-NYON BLAHN

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