La Buena Vida
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José Pariente Sauvignon Blanc 2024

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 : 2025
Best moment : 2025-2026
Until : 2027

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 fuit 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 estate, already awarded numerous times, is now a source of inspiration for many winegrowers in Rueda. Martina Prieto Pariente remains driven by a constant desire to improve and aims to push Verdejo to its limits. Minimal use of sulphites, indigenous yeasts, precise viticulture, micro- and plot vinifications, and ageing in foudres, ovoid concrete vats and barrels all play a key role in this approach. With this philosophy, she aims to demonstrate that Verdejo has far more to offer than what is commonly found on the market today.