La Buena Vida
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José Pariente Sauvignon Blanc 2025

José Pariente - 75 cl.



The DO Rueda and José Pariente owe much of their reputation to the Verdejo grape. Yet Sauvignon Blanc also plays an important role in the region. At José Pariente, this project first saw the light in 2007 and has since proven to be a real success. The wine was named José Pariente after his passing, when Marivi inherited the vineyards.

Vinification
Sourced from a selection of some of the oldest vineyards in Rueda, planted more than 40 years ago. 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 : 2026
Best moment : 2026-2027
Until : 2028

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.