



PUNCTUM
BIODYNAMIC FAMILY VINEYARDS

Punctum – Aventurero



COUNTRY: Spain
REGION: VT Castilla
SOIL: Clay and limestone,
800m altitude above sea
level

USDA – Wine made with organic grapes

- Alcohol content: 14.1%
- Brix at harvest: 25.3°
- pH: 3.2
- Acidity: 5.3

Punctum Aventurero is a very accessible biodynamic white wine, with all the benefits of organic and biodynamic farming: authentic and beautiful aromas, delicacy on the palate, free of any chemicals, herbicides or animal products.

Background:

Produced by winemaker Ruth Fernández, Punctum “Aventurero” (Adventurous) is a low sulfite content wine, made from proprietary blend of organic white grapes, harvested at night.

In the province of Cuenca near central Spain, our vineyard is located in an area where wine culture has been around for decades. It sits in an altitude of 800 meters above sea level. The continental mediterranean climate of this territory brings plenty of sunlight to the vineyard, and the clay soil retains water, essential for the health of the vines.



Tasting notes:

Light straw color with green reflections.
A bright wine with passion fruit and herbaceous notes on the nose. Balanced acidity with a crisp, fresh finish.

Grape variety

White blend.
Organic vines planted in 2005.

Vinification

By winemaker Ruth Fernández.
Clarified with Bentonite. Physical filtration. Cold stabilization. No animal product used.

Made with Organic Grapes

Organically Farmed – No chemical pesticides or herbicides used.
No GMO Yeast Used.
Less than 100ppm Sulfites.

