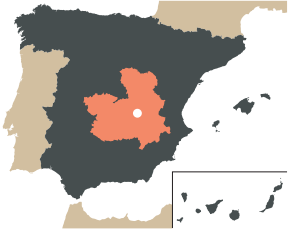




DOMINIO DE PUNCTUM

La Copla – Sangría



COUNTRY: Spain

INGREDIENTS: Red Spanish wine, carbonated water, lemon juice and cinnamon

USDA – Wine made with organic grapes

- Alcohol content: 8%
- Brix at harvest: 14.4°
- pH: 3.3
- Acidity: 5.3

The Copla is a traditional poetic song style that many acclaimed Spanish singer preform. In a similar way, the sangria is probably one of the most famous and popular Spanish drinks.

Background:

For a refreshing delicious drink you can't go wrong with La Copla Sangria. Not only does it have a touch of bubbles, it's also organic! This Sangria makes for a fantastic summertime drink. It's fresh and fruity throw in some fruit and serve on ice.

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:

This sangria is fresh and fruity with nice spice and a touch of sweetness to round out a delicious summer drink.

Grape variety

100% Tempranillo.

Organic vines planted in 2005.

Vinification

By winemaker Ruth Fernández.

La Copla is produced from our Estate-grown grapes, which are organically grown. An artisanal drink made with high quality red wine, fresh orange, lemon and grape juice, and a touch of cinnamon and clove. This is a blend of organic juices and premium varietal wine made from organically-grown grapes. 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.

