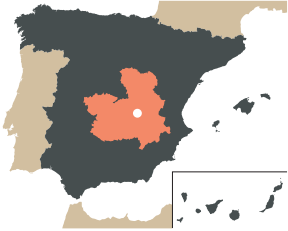




DOMINIO DE PUNCTUM



Lobetia – Cabernet Sauvignon



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: 3.7
- Acidity: 5.7

Lobetia comes from the Lobetani, a small pre-Roman Iberian people of ancient Spain, established near where our vineyard stands today. This wine takes part of the heritage and tradition of the land, the same way the Lobetani did.

Background:

Since its debut fifteen years ago, Dominio de Punctum has been producing award-winning organic wines. Female oenologist, Ruth Fernandez, strives to deliver bright and well balanced wines that capture the terroir.

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:

Rich collection of violet, blackcurrant, raspberry and dark plum, overlaying a chocolaty mocha nuance. Soft and inviting, with flavors of cherry, mulberry, anise and dark berry fruits with a hint of nutmeg spice. Fresh, harmonious with long finish.

Grape variety

100% Cabernet Sauvignon.
Organic vines planted in 2005.

Vinification

By winemaker Ruth Fernández. The grapes are night harvested and immediately cold macerated before fermentation to ensure a vibrant and unique final product. 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.

