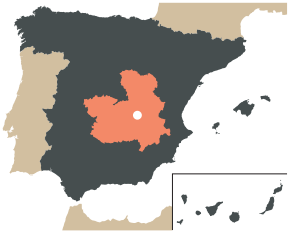




DOMINIO DE PUNCTUM

Lobetia – Single Vineyard Tempranillo Petit Verdot



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

USDA – Wine made with organic grapes

- Alcohol content: 14.2%
- Brix at harvest: 25.5°
- 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:

This is a harmonious blend of the classic Tempranillo and the deeper richer Petit Verdot. All the grapes come from a single vineyard source; our estate in Castilla La Mancha.

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:

Intense cherry red color and a violet shaded rim. The bouquet has notes of red berries and cherry. Sweet tannins and long finish on the palate.

Grape variety

70% Tempranillo, 30% Petit Verdot.
Organic vines planted in 2005.

Vinification

By winemaker Ruth Fernández.
This wine is made from organically grown grapes on our Estate. Night harvested and cold macerated before fermenting. Clarified with Bentonite. Physical filtration. Cold stabilization. No animal product used. Aged for 3 months in American oak.

Made with Organic Grapes

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



BARREL AGED