



DOMINIO DE PUNCTUM



Vaivén – Tempranillo Crianza



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

Vaivén means “swaying” in Spanish. In the same way, this wine can make you sway to its gentle and tasty flavors. You can get carried away by its fresh and floral aromas, depicted in the spring-like flowers on the label.

Background:

After eight generations, the Fernández family, owners of the Estate, founded Dominio de Punctum as you know it today. The organic and biodynamic wines like this award-winning Vaivén Tempranillo Crianza are the signature product of our vineyard.

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:

Cherry color and a violet rim at first sight. The bouquet combines spices and coffee aromas. Complex and harmonious, with velvety tannins and long finish.

Grape variety

100% Tempranillo.

Organic vines planted in 2005.

Vinification

By winemaker Ruth Fernández. Made from biodynamic and organic grapes, grown in our Estate. We harvest at night so our grapes are of optimal temperature before pressing. Clarified with Bentonite. Physical filtration. Cold stabilization. No animal product used. Wild indigenous yeast. Aged for 6 months in French oak, 300L barrels.

Made with Organic Grapes

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

