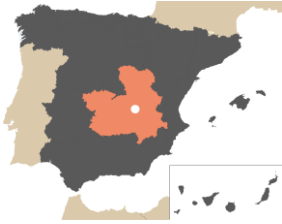




DOMINIO DE PUNCTUM

La Copla – CLAREA



COUNTRY: Spain

INGREDIENTS: White Spanish wine, carbonated water, lemon and grape juice

ALCOHOL CONTENT: 8%

REGION: Finca el Fabián, Cuenca

USDA – Made with organic grapes

The Copla is a form of Spanish popular song, a genre that plenty of acclaimed Spanish singers have performed. In a similar way, the sangria is probably one of the most famous and popular Spanish drinks.

Background:

An aromatic organic white grape is used for the wine base, and a blend with essential citrus aromas of lemon and orange, without losing freshness. The result is a very balanced and elegant Clarea, with a persistent flavor and a great balance between acidity and sweetness.

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:

- **COLOR:** Yellow with golden iridescences.
- **NOSE:** Delicate citric aromas mix with sweet notes of pear and peaches.
- **PALATE:** Very silky carbonic composition and slightly bitter finish.

Data:

- **WINEMAKER:** Ruth Fernández.
- **BRIX AT HARVEST:** 14.4°
- **PH:** 3.2
- **ACIDITY:** 6.1
- **VINIFICATION:** This is an artisanal drink made high quality white wine, fresh orange, lemon and grape juice. The wine, fruit and spice flavors make it the perfect outdoor drink. La Copla Clarea is a blend of organic juices and premium varietal wine made from organically-grown grapes.
- **PAIRING:** You can enjoy it by itself, but you will also love it with grilled food, snacks, paellas, pasta or salads.

