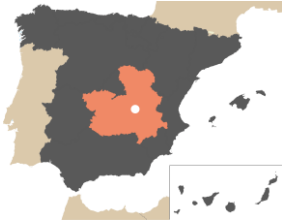




DOMINIO DE PUNCTUM

La Copla – SANGRÍA



COUNTRY: Spain

INGREDIENTS: Red

Spanish wine, carbonated water, lemon juice and cinnamon

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:

For a sparkling touch and a no sugar added refreshment, we can't think of a better drink than this Copla Sangria. And it gets better: it's organic! This sangria makes for a great summertime drink, with fresh and fruity flavors that come from its organic juices and wine.

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:** A light cherry red tone, clean, bright and attractive with a slight effervescence of fine, steady bubbles.
- **NOSE:** Orange rind, citrus and red berry notes. Its smell is intense reminds us to orange peel, lemon drops and sour strawberry.
- **PALATE:** Full bodied and ample on the palate, you'll appreciate the tannins along with the experience of red berries and blue flowers.

Data:

- **WINEMAKER:** Ruth Fernández.
- **BRIX AT HARVEST:** 14.4°
- **PH:** 3.3
- **ACIDITY:** 5.3
- **VINIFICATION:** 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.
- **PAIRING:** You can enjoy it by itself, but you will also love it with grilled food, snacks, paellas, pasta or salads.