



**DOMINIO DE PUNCTUM**

## Lobetia – ROSADO



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

**ALCOHOL CONTENT:** 13%

**GRAPE VARIETY:** 100% Garnacha

**SERVICE TEMPERATURE:** 8°C

**USDA – Wine made with organic grapes**

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 rosé is a perfect pick for those looking for a sweet fruitiness aroma. Even if the Grenache grape, indigenous to Spain, is widely planted all over the world, it's also a not-so-common varietal. This Lobetia will delight anyone hunting for fresh and soft on the palate wines.

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:** Shiny raspberry pink.
- **NOSE:** Red cherries bouquet.
- **PALATE:** Rich and fresh with light citric flavors.

### Data:

- **WINEMAKER:** Ruth Fernández.
- **GRAPE:** 100% Garnacha, organic vines planted in 2005.
- **BRIX AT HARVEST:** 23.4°
- **PH:** 3.2
- **ACIDITY:** 5.2
- **VINIFICATION:** During the night, the grapes are harvested to keep their optimal temperature, and they are also cold macerated before fermenting.
- **OAK:** Unoaked.
- **PAIRING:** Pasta or fish are ideal companions for this wine: try it with grilled shrimp!

