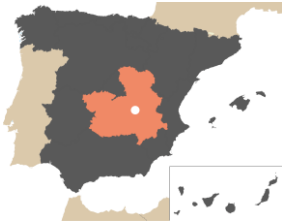




DOMINIO DE PUNCTUM

Lobetia Single Vineyard – TEMPRANILLO PETIT VERDOT



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

ALCOHOL CONTENT: 13.5%
GRAPE VARIETY: Tempranillo, Petit Verdot
SERVICE TEMPERATURE: 17°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:

The grapes for this Tempranillo Petit Verdot come from the same vineyard, making it a really enjoyable blend. This allows for the grapes to be cared for even more closely, which results in higher quality wine. The Petit Verdot adds a touch of tannin, color and flavor to the mix.

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:** Intense cherry red color and a violet shaded rim.
- **NOSE:** The bouquet has notes of red berries and cherry.
- **PALATE:** Sweet tannins and long finish.

Data:

- **WINEMAKER:** Ruth Fernández.
- **GRAPE:** 70% Tempranillo 30% Petit Verdot, organic vines planted in 2005.
- **BRIX AT HARVEST:** 24.3°
- **PH:** 3.7
- **ACIDITY:** 5.7
- **VINIFICATION:** This wine is made from organically grown grapes on our Estate. Night harvested and cold macerated before fermenting.
- **OAK:** Barrel Aged.
- **PAIRING:** A perfect match: Beef sirloin with pepper sauce. You can also try any pasta, poultry or veal.

