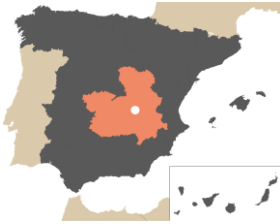




DOMINIO DE PUNCTUM

Lobetia Single Vineyard – VIOGNIER



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

ALCOHOL CONTENT: 13%
GRAPE VARIETY: 100% Viognier
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 Viognier grapes are grown in a single vineyard, where more care and attention can be given to vines. The combination of soil, altitude, water quality, and the sunny disposition of the terroir are captured in this genuine 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:** An outstanding wine with bright golden color and lime reflections.
- **NOSE:** Fruity citrus in the nose with magnolia and Tahiti flowers.
- **PALATE:** Mouth watering with balanced acidity. Nice long finish.

Data:

- **WINEMAKER:** Ruth Fernández.
- **GRAPE:** 100% Viognier, organic vines planted in 2005.
- **BRIX AT HARVEST:** 23.4°
- **PH:** 3.2
- **ACIDITY:** 5.2
- **VINIFICATION:** The wines are produced on our estate without pesticides, herbicides or organic fertilizers. The Viognier grapes are harvested during the night in August. It has been gently filtered to keep all natural aromas and characteristics.
- **OAK:** Unoaked.
- **PAIRING:** The best matches for this wine are Asian dishes, ginger and marinated fish. You can give it a go with spicy grilled shrimp.

