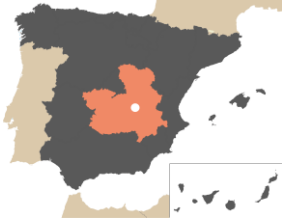




DOMINIO DE PUNCTUM

Lobetia – SPARKLING ROSÉ



COUNTRY: Spain
REGION: North-East of Castilla La Mancha
SOIL: Clay and limestone, 800m altitude above sea level

ALCOHOL CONTENT: 12.5%
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 sparkling wine is certified organic, and all the grapes used in its production are 100% Estate grown. The bottle is a feast for the eyes, with uniform beads of tiny bubbles reaching the surface of the wine in a perfect and concentric crown.

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:** Clean and bright, with a pale rose tone.
- **NOSE:** Red cherries.
- **PALATE:** Creamy bubble, full flavored, fresh with good acidity.

Data:

- **WINEMAKER:** Ruth Fernández.
- **BRIX AT HARVEST:** 22.5°
- **PH:** 3.2
- **ACIDITY:** 6
- **VINIFICATION:** Lobetia Sparkling rosé is made from organically grown grapes at the Dominio de Punctum estate. During the night, the grapes are harvested to keep their optimal temperature, and they are also cold macerated before fermenting.
- **PAIRING:** Any kind of fish, seafood or cheese will be a perfect match for this wine. Triple creme brie can be the perfect companion.

