



**DOMINIO DE PUNCTUM**

## Pablo Claro Special Selection – RED BLEND



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

**ALCOHOL CONTENT:** 13.5%  
**GRAPE VARIETY:** Graciano, Cabernet Sauvignon  
**SERVICE TEMPERATURE:** 20°C  
**USDA – Wine made with organic grapes**

Pablo Claro is strongly tied to family and winemaking legacy. Named after the first member of the new generation for our Estate-owner family, this wine represents the tradition and winemaking history as well as the modern means of a sustainable agriculture.

### Background:

As a Special Selection, the grapes for this wine are chosen with the utmost care and attention to detail. Our winemaking team combines their fifteen years of experience and the organic and biodynamic techniques to achieve an exceptional result.

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:** Deep dark cherry color.
- **NOSE:** Aromas of spice, vanilla and ripe fruits.
- **PALATE:** Well structured, with sweet tannins, full body, harmonious and long finish.

### Data:

- **WINEMAKER:** Ruth Fernández.
- **GRAPE:** 50% Graciano, 50% Cabernet Sauvignon, organic vines planted in 2005.
- **BRIX AT HARVEST:** 24.3°
- **YEAST:** Natural indigenous yeast.
- **PH:** 3.8
- **ACIDITY:** 5.8
- **VINIFICATION:** Organically and biodynamically farmed and made from the Estate-grown grapes. They are harvested at night and aged for 12 months.
- **OAK:** Oak aged.
- **PAIRING:** Roast beef or filet mignon can be great partners for this wine.

