



DOMINIO DE PUNCTUM

Uno de Mil – 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

Uno de Mil means “One in a thousand” in Spanish, just as this wine is one of a kind. The Uno de Mil shows the peacock on the label, a symbol for the beauty and balance that both the animal and this wine represent.

Background:

For a grape that is not at all common in the region, the Viognier is a splendid match for the soil in our vineyard, where it finds the perfect conditions to thrive. With its natural aromatics and lush character, this Uno de Mil makes for an unforgettable drink.

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, bright yellow with green notes.
- **NOSE:** Fresh and full citric aromas complimented by alluring notes of white flowers and spices.
- **PALATE:** Beautifully balanced and fruitful.

Data:

- **WINEMAKER:** Ruth Fernández.
- **GRAPE:** 100% Viognier, organic vines planted in 2005.
- **BRIX AT HARVEST:** 23.4°
- **YEAST:** Natural indigenous yeast.
- **PH:** 3.2
- **ACIDITY:** 5.2
- **VINIFICATION:** The grapes were night harvested during the month of August. Previously macerated for one day at 7°C, fermentation was carried out maintaining the temperature between 15°C-17°C.
- **OAK:** It aged in French new oak barrels during 6 months.
- **PAIRING:** Fish, salads and sushi, like crab nigiri, are great companions for this wine.

