



DOMINIO DE PUNCTUM

Vaivén – BLANC DE NOIR



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

ALCOHOL CONTENT: 13.5%
GRAPE VARIETY: 100% Tempranillo
USDA – Wine made with organic grapes

Vaivén means "swaying" in Spanish. In the same way, this wine can make you sway to its gentle and tasty flavors. You can get carried away by its fresh and floral aromas, depicted in the spring-like flowers on the label.

Background:

You can count on this wine to be a memorable choice for two reasons: not only it is a not common varietal, but it also shows the special care and careful work that comes into making a Blanc de Noir 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:** Bright yellow color with pearly iridescence at first sight.
- **NOSE:** The nose offers strawberries which carry through onto the palate.
- **PALATE:** Balanced with a refreshing acidity.

Data:

- **WINEMAKER:** Ruth Fernández.
- **GRAPE:** 100% Tempranillo, organic vines planted in 2005.
- **BRX AT HARVEST:** 24.3°
- **YEAST:** Natural indigenous yeast.
- **PH:** 3.2
- **ACIDITY:** 6.1
- **VINIFICATION:** We harvest our grapes at night for optimal temperature before pressing. Vaivén is produced by quickly removing the skins from the juice after the grapes have been pressed.
- **OAK:** Unoaked.
- **PAIRING:** Salads, all white meat such as chicken with garlic, pork, etc. can be a good choice for this wine. Don't hesitate to pair it with a pesto chicken salad.