



DOMINIO DE PUNCTUM
ORGANIC & BIODYNAMIC WINES



Lobetia- Chardonnay

Wine classification: Vino de la Tierra de Castilla, Organic wine

Grape varieties: 100% Chardonnay

Age of vines: 10 years

Vineyards: Finca el Fabián, Las Pedroñeras- Cuenca

Yield: 5000 hl/ha



Tasting notes:

Clean, bright coloured at sight, with a greenish yellow tone. Exotic fruits like pineapple scents. Full flavoured, fresh, with good acidity on the palate.

We recommend service at 8° C. A perfect match: every kind of fish.

Winemaking:

Lobetia Chardonnay is produced in our Estate from organically grown grapes. Night harvested and cold macerated before fermenting.

Analytical data:

Alcohol: 13%

Residual sugars: 1 gr/L

Total acidity: 5 gr/L

Volatile acidity: 0,38 gr/L

pH: 3,4

Total SO₂: 80 mg/L

Awards:



Silver Medal in Challenge Millésime Bio 2017.