



DOMINIO DE PUNCTUM
ORGANIC & BIODYNAMIC WINES



Lobetia- Tempranillo

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

Grape varieties: 100% Tempranillo

Age of vines: 10 years

Vineyards: Finca el Fabián, Las Pedroñeras- Cuenca

Yield: 5000 hl/ha



Tasting notes:

It shows a nice cherry colour with a violet shade. Red berries and cherries bouquet. On the palate it is fresh and harmonious with long finish.

We recommend service at 16° C. A perfect match: all kind of meat and appetizers.

Winemaking notes:

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

Analytical data:

Alcohol: 13,5%

Residual sugars: 2 gr/L

Total acidity: 5,1 gr/L

Volatile acidity: 0,40 gr/L

pH: 3,6

Total SO2: 50 mg/L