



DOMINIO DE PUNCTUM

Uno de Mil – TEMPRANILLO PETIT VERDOT



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

ALCOHOL CONTENT: 13.5%
GRAPE VARIETY: Tempranillo, Petit Verdot
SERVICE TEMPERATURE: 14-16°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:

This wine is a textbook example of a Tempranillo wine, with its red fruit flavors, but with the added spice aromas and deep color that the Petit Verdot brings to the blend. The result is a bold and full-bodied wine, perfect for everyday drinking.

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:** Clear deep ruby red with a violet shade.
- **NOSE:** Clean mouth watering aromas of red cherries, strawberries and mature plums combined with sweet spices such as cinnamon and vanilla.
- **PALATE:** Dry, medium bodied with a pleasant balance between acidity and soft tannins.

Data:

- **WINEMAKER:** Ruth Fernández.
- **GRAPE:** Tempranillo and Petit Verdot, organic vines planted in 2005.
- **BRIX AT HARVEST:** 24.3°
- **YEAST:** Natural indigenous yeast.
- **PH:** 3.8
- **ACIDITY:** 5.8
- **VINIFICATION:** Grapes night harvested in September. Previously macerated for one day at 7°C, fermentation was carried out maintaining the temperature between 22°C-24°C.
- **OAK:** Aged in French new oak barrels for 12 months.
- **PAIRING:** All types of game or cheese are a good match, like cheddar or manchego.

