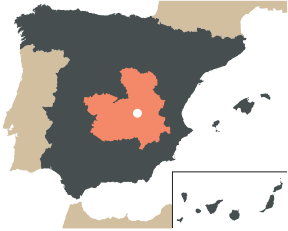




DOMINIO DE PUNCTUM

Lobetia – Sparkling Brut



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

USDA – Wine made with organic grapes

- Alcohol content: 12%
- Brix at harvest: 21.6°
- pH: 3.2
- Acidity: 6

Lobetia comes from the Lobetani, a small pre-Roman Iberian people of ancient Spain, established near where our vineyard stands today. This wine takes part of the heritage and tradition of the land, the same way the Lobetani did.

Background:

This sparkling wine is certified organic, and all the grapes used in its production are 100% Estate grown. The bottle is a feast for the eyes, with uniform tiny bubbles reaching the surface of the wine in a perfect and concentric crown.

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:

Clean and bright color, with a greenish yellow tone. Exotic fruits like pineapple on the nose. Creamy bubble, full flavored, fresh, with good acidity and bright tropical fruit on the palate.

Grapes

Organic vines planted in 2005.

Vinification

By winemaker Ruth Fernández. During the night, the grapes are harvested to keep their optimal temperature, and they are also cold macerated before fermenting. Clarified with Bentonite. Physical filtration. Cold stabilization. No animal product used.

Made with Organic Grapes

Organically Farmed – No chemical pesticides or herbicides used.
No GMO Yeast Used.
Less than 100ppm Sulfites.

