

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

USDA organic

Awards:



Silver Medal in Mundus Vini Bio 2016.

www.dominiodepunctum.com