



DOMINIO DE PUNCTUM

Uno de Mil – VIOGNIER



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

USDA – Wine made with organic grapes

- Alcohol content: 14.1%
- Brix at harvest: 25.3°
- pH: 3.2
- Acidity: 5.2

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:

For a grape that is not at all common in the region, the Viognier is a splendid match for the soil in our vineyard, where it finds the perfect conditions to thrive. With its natural aromatics and lush character, this Uno de Mil makes for an unforgettable drink.

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, bright yellow with green notes. Fresh and full citric aromas complimented by alluring notes of white flowers and spices. Beautifully balanced and fruitful.

Grape variety

100% Viognier.
Organic vines planted in 2005.

Vinification

By winemaker Ruth Fernández. The grapes were night harvested during the month of August. Previously macerated for one day at 7°C, fermentation was carried out maintaining the temperature between 15°C-17°C. It aged in French new oak barrels during 6 months. Clarified with Bentonite. Physical filtration. Cold stabilization. No animal product used. Wild indigenous yeast.

Made with Organic Grapes

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

