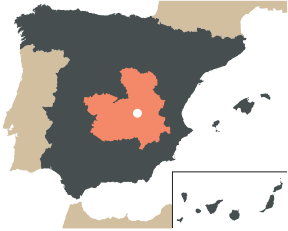




DOMINIO DE PUNCTUM

Lobetia – Single Vineyard Cabernet Sauvignon



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: 3.7
- Acidity: 5.7

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:

100% Single Vineyard, Estate grown, Cabernet Sauvignon from our vineyard in La Mancha. This is a true representation of Cabernet from our central Spain terroir.

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:

Deep cherry color. On the nose there is violet, blackcurrant and dark plum, overlaying a chocolaty mocha nuance. Soft with flavors of mulberry, anise and dark berry fruits with a hint of nutmeg spice. Lingering finish with robust tannins.

Grape variety

100% Cabernet Sauvignon.
Organic vines planted in 2005.

Vinification

By winemaker Ruth Fernández. The grapes are night harvested and immediately cold macerated before fermentation to ensure a vibrant and unique final product. Clarified with Bentonite. Physical filtration. Cold stabilization. No animal product used. Aged for 3 months in American oak.

Made with Organic Grapes

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



BARREL AGED