

LOBETIA

Bubbles



DOMINIO DE PUNCTUM
ORGANIC ESTATE & WINERY

Wine classification: Sparkling Wine, Organic Wine

Grape varieties: Chardonnay, Sauvignon Blanc and Viura

Age of vines: 10 year old vineyards

Vineyards: Finca el Fabian estate, Las Pedroñeras- Cuenca

Yield: 5000 hl/ha.

Analytical data:

Alcohol:	12 %	Residual Sugar:	20 gr/L
Total Acidity:	4.9 gr/L	Volatile Acidity:	2 gr/L
pH:	3.4	Total SO₂	91 mgr/L

Winery and estate:

Dominio de Punctum was founded in 2005 by a viticulture family with new generation winemakers. Since the beginning they have focused on organic and biodynamic production. The winery is owned by four brothers, all of them working hands on at the winery. Our general manager appointed is Jesus Fernandez and the head winemaker is Ruth Fernandez. We have an annual production of 1,500,000 bottles with 120 hectares of vineyards.

Winemaking notes:

Bubbles by Lobetia is made from organic grapes grown on our estate. Night harvested and cold macerated before fermenting.

Tasting notes:

At sight, uniform beads of tiny bubbles reach the surface of the wine in a perfect and concentric crown. Clean and bright coloured, with a greenish yellow tone. On the nose, exotic fruits like pineapple scents. On the palate, creamy bubble, full flavoured, fresh, with good acidity, it recalls a tropical fruits bouquet.

We recommend service at 8° C. A perfect match: All kind of fish and seafood, cheese.



DOMINIO DE PUNCTUM ORGANIC ESTATE & WINERY

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