



DOMINIO DE PUNCTUM
ORGANIC & BIODYNAMIC WINES



Pablo Claro Special Selection Sauvignon Blanc

Wine Classification: Vino de la Tierra de Castilla, Organic wine, Biodynamic wine

Vintage: 2015

Grape Variety: Sauvignon Blanc

Age of vineyards: 10 years

Vineyards: Finca el Fabián, Las Pedroñeras- Cuenca

Yield: 5000 hl/ha



Tasting notes:

Enjoy a beautifully balanced, fruitful and fresh wine with elegant citric aroma and pear notes.

Recommended service at 8° C. A perfect match: boiled or griddled fish and rice with seafood.

Winemaking notes:

This wine is made from organic grown grapes of our estate. Biodynamic practices have been applied improving the soil structure and enhancing the natural cycle of the vines in order to achieve the highest quality wines. Previously macerated for 1 day at a temperature of 7°C it was raised steadily to 15°C during the fermentation period.

Analytical data:

Alcohol: 13%

Residual Sugar: 1 gr/L

Total acidity: 5.5gr/L

Volatile Acidity: 0,30 gr/L

pH: 3,3

Total SO2: 66 mg/L