



DOMINIO DE PUNCTUM

LOBETIA – CHARDONNAY

Wine Region: Vino de la Tierra de Castilla

Age of vineyards: 10 years

Yield: 80 hl/ha

Grape Variety: 100% Chardonnay

Joven

Alc. 13%



WINE REGION NOTES:

The quality of this wines is recognized worldwide, wines made with native grapes as well as those made with foreign grapes, which have acclimated in an exceptional way.

WINERY NOTES:

Located in Las Pedroñeras, Cuenca, North-East of Castilla La Mancha. This territory sit at an altitude of 750 metres above sea level with a continental climate and sandy, loamy soil rich in limestone, making it an ideal place to grow grapes naturally.

WINEMAKING NOTES:

Lobetia Chardonnay is produced in our Estate from organically grown grapes. Night harvested and cold macerated before fermenting.

TASTING NOTES:

Clean, bright coloured at sight, with a greenish yellow tone. Exotic fruits like pineapple scents. Full flavoured, fresh, with good acidity on the palate.

PAIRING:

We recommend service at 8° C. A perfect match: every kind of fish.