



DOMINIO DE PUNCTUM  
ORGANIC & BIODYNAMIC WINES



## Lobetia Sweet Bubbles

Classification: Sparkling wine, Organic wine.

Grape varieties: Viura and Chardonnay

Age of vines: 10 years

Vineyards: Finca el Fabián, Las Pedroñeras- Cuenca

Yield: 5000 hl/ha



### 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, honey notes, pear and baked apple with light citric scents. On the palate, creamy bubble, full flavored, elegant and fresh, with good acidity, it recalls a white flowers bouquet.

We recommend service at 8º C. Combine it with light appetizers or desserts.

### Winemaking notes:

Sweet Bubbles by Lobetia is elaborated from organically grown grapes. Night harvested and cold macerated before fermenting.

### Analytical data:

Alcohol: 12%

Residual sugar: 60 gr/L

Total acidity: 4,2 gr/L

Volatile acidity: 0,3 gr/L

pH: 3,4

TotalSO2: 91 mg/L