



DOMINIO DE PUNCTUM

LOBETIA – TEMPRANILLO

Wine Region: Vino de la Tierra de Castilla

Age of vineyards: 10 years

Yield: 80 hl/ha

Grape Variety: 100% Tempranillo

Joven

Alc. 14%



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

TASTING NOTES:

It shows a nice cherry colour with a violet shade. Red berries and cherries bouquet. On the palate it is fresh and harmonious with long finish.

PAIRING:

We recommend service at 16° C. A perfect match: all kind of meat and appetizers.