



DOMINIO DE PUNCTUM
ORGANIC & BIODYNAMIC WINES



La Copla – Organic Premium Clarea

Ingredients: White Spanish wine, carbonated water, lemon and grape juice

Age of vines: 10 years

Vineyards: Finca el Fabián, Las Pedroñeras- Cuenca

Yield: 80 hl/ha



Tasting notes:

Yellow coloured with golden iridescences, its delicated citric aromas mix with sweet notes of pear and peaches on the nose.

An aromatic organic white grape is used for the wine base and a blend with essential citrus aromas of lemon and orange, without losing freshness. This way a tasty entry leads to a fruity medium body of peaches and orange zest floars with a crisp and fresh finish.

The result is a very balanced and elegant Clarea, with a persistent flavour and a great balance between acidity and sweetness.

It has a very silky carbonic composition and slightly bitter finish that invites you to enjoy it.

Winemaking notes:

The best top wines, fruits and spices makes it the perfect out door drink. Share this premium and organic drink with family and friends at any occasion.

An artisanal drink made with high quality white wine, fresh orange, lemon and grape juice.

La Copla Clarea is a blend of organic juices and premium varietal wine made from organically-grown grapes.

Analytical data:

Alcohol: 8%

Residual sugars: 73.5 gr/L

Total acidity: 5,7 gr/L

Volatile acidity: 0,2 gr/L

Total SO₂: 0,37 mg/L