



DOMINIO DE PUNCTUM
ORGANIC & BIODYNAMIC WINES



La Copla – Organic Premium Sangria

Ingredients: Red Spanish wine, carbonated water, lemon juice and cinnamon.

Age of vines: 10 years

Vineyards: Finca el Fabián, Las Pedroñeras- Cuenca

Yield: 80 hl/ha



Tasting notes:

At sight it shows a light cherry red tone, clean, bright and attractive with a slight effervescence of fine, steady bubbles.

The aroma is perfumed with orange rind, citrus and red berry notes. Its smell is intense remind us to orange peel, lemon drops and sour strawberry.

Full bodied and ample on the palate, you'd appreciated the noblest part of the wine and tannins along with the experience of red berries and blue flowers.

Perfect match: Grilled food, snacks, paellas, pasta, salads or by itself.

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 red wine, fresh orange, lemon and grape juice, and a touch of cinnamon and clove.

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

Analytical data:

Alcohol: 8%

Residual sugars: 88,9 gr/L

Total acidity: 5,8 gr/L

Volatile acidity: 0,3 gr/L

Total SO₂: 0,38 mg/L