



DOMINIO DE PUNCTUM



Finca Fabián – TEMPRANILLO



COUNTRY: Spain

REGION: VDT Castilla

GRAPES: 100% Tempranillo

ALCOHOL: 14%



ORGANIC



VEGAN



VARIETAL



BACKGROUND:

Finca Fabián gets its name from our family-owned estate, located in the town of Las Pedroñeras, at the north end of La Mancha. This is the largest delimited wine region not only in Spain, but in the whole of Europe. Our estate currently includes over 200 hectares of vineyards.

Back in 2005, and after eight generations as growers, a new generation of the Fernández-Cifuentes family led by Jesús Fernández and his sister, our oenologist, Ruth Fernández, founded Dominio de Punctum Organic Estate and Winery in their family's old vineyards.

LOCATION, SOIL, CLIMATE:

In the province of Cuenca near central Spain, our vineyard is located in an area where culture around wine has been around for decades. It sits in an altitude of 800 meters above sea level. The continental mediterranean climate of this territory brings plenty of sunlight to the vineyard, and the clay soil retains water, essential for the health of the vines.

VINIFICATION AND SERVING:

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

Serve at 16°C. For a great combination, try this wine with a chicken paella or beef ribs.

TASTING NOTES:

Nice cherry color with a violet shade. Red berries and cherry bouquet on the nose. Fresh and harmonious on the palate with long finish.