



DOMINIO DE PUNCTUM

## Lobetia – TEMPRANILLO

**COUNTRY:** Spain

**REGION:** VDT Castilla

**GRAPES:** 100% Tempranillo

**ALCOHOL:** 13,5%



ORGANIC



VEGAN



VARIETAL



### BACKGROUND:

**Lobetia comes from the Lobetani**, a small pre-Roman Iberian people of ancient Spain, established near where our vineyard stands today. This wine takes part of the heritage and tradition of the land, the same way the Lobetani did.

Featured in The Washington Post as an ideal wine for dinner, our Lobetia Tempranillo offers tremendous quality just as it is a great value. It has also been highlighted by Wine Enthusiast Magazine as "Best Buy".

### LOCATION, SOIL, CLIMATE:

In the province of Cuenca near central Spain, our vineyard is located in an area where wine culture 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:

This wine is made from grapes grown at our estate. They have also been farmed 100% organically. The grapes are harvested at night and cold macerated before fermenting. We recommend service at 16°C. For an even better experience, you can pair it with all kinds of meat and appetizers. This wine's diverse character makes it a good match for barbecue grilled meats or Mexican food.

### TASTING NOTES:

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