

LOBETIA

Chardonnay

Wine classification: Vino de la Tierra de Castilla, Organic Wine

Grape varieties: 100% Chardonnay

Age of vines: 10 year old vineyards

Vineyards: Finca el Fabian estate, Las Pedroñeras- Cuenca

Yield: 5000 hl/ha.

Analytical data:

Alcohol:	13 %	Residual Sugar:	1 gr/L
Total Acidity:	5.2 gr/L	Volatile Acidity:	0.33 gr/L
pH:	3.4	Total SO₂	60 mgr/L

Winery and estate:

Dominio de Punctum was founded in 2005 by a viticulture family with new generation winemakers. Since the beginning they have focused on organic and biodynamic production. The winery is owned by four brothers, all of them working hands on at the winery. Our general manager appointed is Jesus Fernandez and the head winemaker is Ruth Fernandez. We have an annual production of 1,500,000 bottles with 120 hectares of vineyards.

Winemaking notes:

Lobetia Chardonnay is elaborated on our estate from organically grown grapes. Night harvested and cold macerated before fermenting.

Tasting notes:

Clean, bright coloured at sight, with a greenish yellow tone. On the nose, exotic fruits like pineapple scents. Full flavoured, fresh, with good acidity on the mouth, it recalls a tropical fruits bouquet.

We recommend service at 8° C. A perfect match: every kind of fish.



DOMINIO DE PUNCTUM ORGANIC ESTATE & WINERY

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