

LOBETIA

Viognier

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

Grape varieties: 100% Viognier

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:	0.30 gr/L
pH:	3.4	Total SO₂	65 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 Viognier is made from organic grapes grown on our estate. Night harvested and cold macerated before fermenting.

Tasting notes:

It shows a bright golden colour with lime reflections. Fruity citric aromas and magnolia or Tahiti flowers-like scent. Mouth watering and well structured acidity.

We recommend service at 8° C. A perfect match: Asian dishes, ginger and marinated fish.



DOMINIO DE PUNCTUM ORGANIC ESTATE & WINERY

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