



SANDALO ORGANIC ESTATES

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WINERY:

Punctum Biodynamic Family Vineyards

COMPOSITION:

100% Chardonnay

APPELLATION:

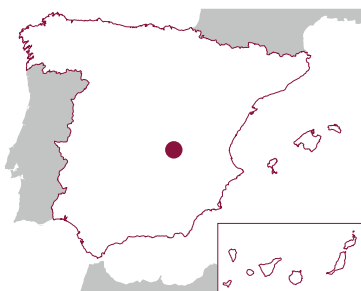
VT Castilla, Spain

ALC.: 13%

BRIX AT HARVEST: 22.1°

pH: 3.3

ACIDITY: 5.3



Pablo Claro



ABOUT PABLO CLARO SPECIAL SELECTION CHARDONNAY

Pablo Claro is the story of a dream. A dream to make Spanish wine committed to sustainability and biodynamic practices. Punctum's winemaking team combines their fifteen years of experience and the organic and biodynamic techniques to achieve an exceptional result.

TASTING NOTES

Clean, bright color with greenish-yellow tone. Aromas of citrus and cinnamon. Rich palate, full-flavored with fresh acidity and flavors of tropical fruits.

SOIL

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.

WINEMAKING

By winemaker Ruth Fernández. Organically and biodynamically farmed and made from the Estate-grown grapes. They are harvested at night and aged for 12 months. Partially fermented in oak. Indigenous yeast. Clarified with Bentonite. Physical filtration. Cold stabilization. No animal product used.

MADE WITH ORGANIC GRAPES

Organically Farmed. Organic vines planted in 2005. No chemical pesticides or herbicides used. No GMO Yeast Used. Less than 100ppm Sulfites.

