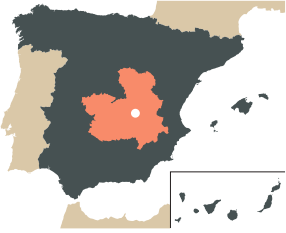




PUNCTUM
BIODYNAMIC FAMILY VINEYARDS

La Copla – Clarea



COUNTRY: Spain
INGREDIENTS: White Spanish wine, carbonated water, lemon and grape juice.

USDA – Wine made with organic grapes

- Alcohol content: 8%
- Brix at harvest: 14.4°
- pH: 3.3
- Acidity: 5.3

The Copla is a traditional poetic song style that many acclaimed Spanish singer preform. In a similar way, the sangria is probably one of the most famous and popular Spanish drinks.

Background:

The aromatic Viura grape is used for the base in this white sangria. A blend of citrus juices are added for flavor and freshness. The result is a balanced, refreshing Clarea with a persistent flavor and great balance.

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.



Tasting notes:

The Clarea is fresh and citrusy with beautiful aromas that remind us of summer.

Grape variety

100% Viura.
Organic vines planted in 2005.

Vinification

By winemaker Ruth Fernández.
La Copla is produced from our Estate-grown grapes, which are organically grown. This is an artisanal drink made high quality white wine, fresh orange, lemon and grape juice. This is a blend of organic juices and premium varietal wine made from organically-grown grapes. Clarified with Bentonite. Physical filtration. Cold stabilization. No animal product used.

Made with Organic Grapes

Organically Farmed – No chemical pesticides or herbicides used. No GMO Yeast Used.
Less than 100ppm Sulfites.

