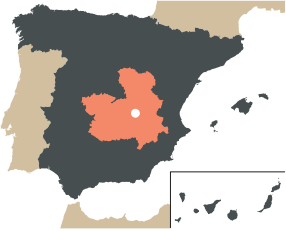


Lobetia – Chardonnay



COUNTRY: Spain
REGION: VT Castilla
SOIL: Clay and limestone,
800m altitude above sea
level

USDA – Wine made with organic grapes

- Alcohol content: 14.1%
- Brix at harvest: 25.3°
- pH: 3.2
- Acidity: 5.2

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.

Background:

This wine is a true reflection of the soil where it has been grown. Its fruity and fresh flavor showcases the impression of its terroir. The Chardonnay grape adapts perfectly to clay and limestone soil such as ours.

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:

Light yellow with green notes. Exotic fruits like pineapple on the nose. Full flavored, fresh, with good acidity on the mouth, it recalls a tropical fruit bouquet.

Grape variety

100% Chardonnay.

Organic vines planted in 2005.

Vinification

By winemaker Ruth Fernández. The grapes are harvested during the night in August. Alcoholic fermentation is carried out in stainless steel tanks with the temperature controlled between 16°C and 18°C. 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.

