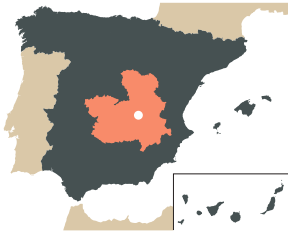




Lobetia – Tempranillo



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

USDA – Wine made with organic grapes

- Alcohol content: 14.2%
- Brix at harvest: 25.5°
- pH: 3.7
- Acidity: 5.7

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:

Featured in The Washington Post as an ideal wine for dinner, our Lobetia Tempranillo offers tremendous quality just as it is a great value. It has also been highlighted by Wine Enthusiast Magazine as "Best Buy".

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:

Deep cherry color with a violet shade. Red berries and cherries on the bouquet. Red fruits persist on the palate with notes of coco and sweet tobacco and a long harmonious finish.

Grape variety

100% Tempranillo.
Organic vines planted in 2005.

Vinification

By winemaker Ruth Fernández. This wine is made from grapes grown at our estate. They have also been farmed 100% organically. The grapes are harvested at night and cold macerated before fermenting. 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.

