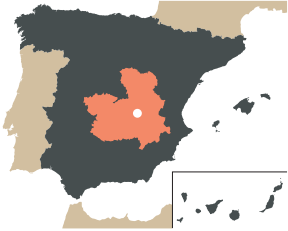


Punctum – Audaz



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: 3.8
- Acidity: 5.8

Punctum Audaz is a very accessible biodynamic barrel aged red wine, with all the benefits of organic and biodynamic farming: authentic and beautiful aromas, delicacy on the palate, free of any chemicals, herbicides or animal products.

Background:

Produced by winemaker Ruth Fernández, Punctum “Audaz” (Audacious) is a low sulfite content wine, made from proprietary blend of organic red grapes, aged for four months on American oak.

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:

Brilliant ruby red color with a violet shade. A robust and powerful wine, with dark fruit aromas and hints of vanilla and spice.

Grape variety

Red blend.
Organic vines planted in 2005.

Vinification

By winemaker Ruth Fernández.
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.

