



WINERY:

Punctum Biodynamic Family Vineyards

COMPOSITION:

Macabeo, Verdejo

APPELLATION:

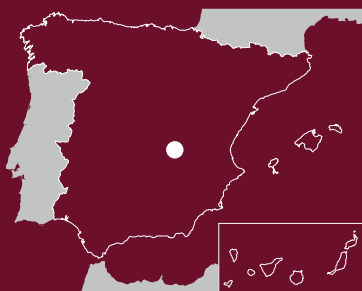
VT Castilla, Spain

ALC.: 12%

BRIX AT HARVEST: 20.8°

pH: 3.2

ACIDITY: 6



SANDALO ORGANIC ESTATES

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Punctum Brut Nature



ABOUT PUNCTUM BRUT NATURE

Dominio de Punctum is named after its winery. The name for this wine couldn't be more fitting, since it represents beautifully the characteristic aromas of its terroir and the values of sustainable agriculture and centuries-old winemaking tradition that make its vineyard stand out. Biodynamic practices have been applied improving the soil structure and enhancing the natural cycle of the vines in order to achieve the highest quality wines.

TASTING NOTES

Clean, bright, with a greenish yellow tone. Peach, lychees and white flowers scents. Creamy bubble, full flavored, fresh, with good acidity, it recalls a tropical fruit bouquet.

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. This wine has gone through a second fermentation on pressurized fermenters, aging over lees for two months before bottling. 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.

