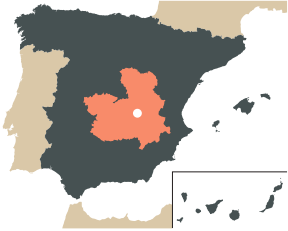


Punctum sin sulfitos – Tempranillo



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

USDA – Organic wine

Alcohol content: 14.2%

- Brix at harvest: 25.5°
- pH: 3.7
- Acidity: 5.3

Punctum is named after our 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 our vineyard stand out.

Background:

Organically and biodynamically farmed and made from our estate-grown grapes. Punctum Sin Sulfitos Tempranillo is a wine with no sulfites added.

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:

Nice cherry colour with a violet shade. Red berries and cherry bouquet on the nose. Fresh and harmonious with long finish on the palate.

Grape variety

100% Tempranillo.
Organic vines planted in 2005.

Vinification

By winemaker Ruth Fernández. Punctum Sin Sulfitos Tempranillo is a sulfite free wine. We harvest at night, so our grapes are of optimal temperature before pressing. 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. No Added Sulfites.

