



DOMINIO DE PUNCTUM

Pablo Claro – TEMPRANILLO

COUNTRY: Spain

REGION: VDT Castilla

GRAPES: 100% Tempranillo

ALCOHOL: 13,5%



ORGANIC



VEGAN



VARIETAL



BACKGROUND:

Pablo Claro is strongly tied to family and winemaking legacy. Named after the first member of the new generation for our Estate-owner family, this wine represents the tradition and winemaking history as well as the modern means of a sustainable agriculture.

Our Estate, Finca El Fabián, occupies a 300 hectares of vineyards, and growing! This family-managed Estate is committed to deliver organic and low on sulphites wines, applying both traditional and modern techniques.

LOCATION, SOIL, CLIMATE:

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.

VINIFICATION AND SERVING:

Pablo Claro Tempranillo is produced on our Estate from organically grown grapes. They are night harvested and cold macerated before fermenting.

We recommend service at 86° C. This Tempranillo pairs really well with Spanish and Mediterranean dishes. Serve with tapas, Manchego cheese or chorizo.

TASTING NOTES:

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