



DOMINIO DE PUNCTUM
ORGANIC & BIODYNAMIC WINES



Lobetia Bubbles

Classification: Sparkling wine, Organic wine.

Age of vines: 10 years

Vineyards: Finca el Fabián, Las Pedroñeras- Cuenca

Yield: 5000 hl/ha



Tasting notes:

At sight, uniform beads of tiny bubbles reach the surface of the wine in a perfect and concentric crown. Clean and bright coloured, with a greenish yellow tone. On the nose, exotic fruits like pineapple scents. On the palate, creamy bubble, full flavoured, fresh, with good acidity, it recalls a tropical fruits bouquet.

We recommend service at 8° C. A perfect match: All kind of fish and seafood, cheese.

Winemaking notes:

Lobetia Bubbles is made in our estate where organic practices have been applied improving the soil structure and enhancing the natural cycle of the vines in order to achieve the highest quality wines. This wine has performed second fermentation on pressurized fermenters.

Analytical data:

Alcohol: 12%

Residual sugar: 7 gr/L

Total acidity: 4,9 gr/L

Volatile acidity: 2 gr/L

pH: 3,4

TotalSO₂: 91 mg/L