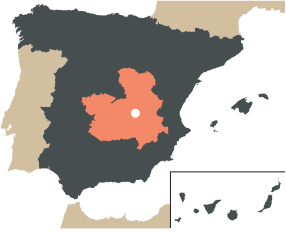




PUNCTUM
BIODYNAMIC FAMILY VINEYARDS

Petulante – Pet Nat White Wine



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

USDA – Organic wine

- Alcohol content: 13%
- Brix at harvest: 23.4°
- pH: 3.3
- Acidity: 5.3

Petulante, a wordplay on Pét Nat, is our take on a pétillant naturel. Although its rise to popularity is quite recent, this winemaking technique that has been practiced for centuries. Our approach goes beyond a naturally sparkling wine, as we incorporate our organic and vegan winemaking process. The result is a delicious, rustic wine with minimal intervention, enjoying all the benefits and authentic flavours of organic farming.

Background:

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:

Medium yellow color with hazy appearance. Delightful citrus aromas on the nose as well as floral notes. On the palate, it has flavors of green apple, lemon and elderflower, along with mineral notes.

Grapes

Organic vines planted in 2005.

Vinification

By winemaker Ruth Fernández. Petulante is a sulfite free wine. The technique to create it takes partially fermented grape juice, and bottles it as the first. Only fermentation continues in the bottle. Carbon dioxide is trapped in the bottle producing bubbles for sparkling wine. No animal product used.

Made with Organic Grapes

Organically Farmed – No chemical pesticides or herbicides used. No GMO Yeast Used. No Added Sulfites.

