



Botavara

Cabernet Sauvignon

 ORGANIC

 VEGAN

 CO₂ CARBON CONSCIOUS

COUNTRY: Spain

ALCOHOL: 13,5%

REGION: VT Castilla

BOTTLE SIZE: 750ml

GRAPES: Cabernet Sauvignon

BACKGROUND:

Botavara embodies a spirit of adventure and the maritime essence that connects both the art of sailing and winemaking. It refers to the essential part of a sailboat—the boom—that steers the sails, allowing the sailor to harness the full force and direction of the wind. Just as a skilled sailor reads the wind, in Dominio de Punctum we understand the land and the vines, capturing the region's soul in every bottle.

PRODUCTION AREA:

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:

This Cabernet Sauvignon is produced from our Estate-grown grapes, which are organically grown. They are night harvested and cold macerated before the fermentation process begins. Serve at 17°C. Grilled steak, lamb chops, or BBQ ribs go well with it. You can also serve it with a roasted cauliflower steak or a vegan grilled portobello mushroom steak.

TASTING NOTES:

This red wine is a deep ruby colour with aromas of blackberry, plum and spice. On the palate it is full-bodied with flavours of black cherry, chocolate and vanilla. The finish is long and velvety with firm tannins.



SDGs



VEGAN