Hello!

We are Punctum Biodynamic Family Vineyards. Do you want to know a little bit more about us? Let’s begin!

We are a family owned company, founded by three siblings: Jesús, Ruth and Cristina. For years, we worked to achieve our dream of producing quality organic and biodynamic wines in our family’s old vineyards. In 2005, that dream became true when our estate, Finca Fabián, and our winery were established.

We work in a land where winemaking has been present for centuries, and we are aware of that. Following what we believe is the perfect combination between viticulture tradition in Spain and the modern means of sustainable agriculture, we we turn our estate grown grapes into world class wines.

Our varietals include: Tempranillo, Cabernet Sauvignon, Graciano, Petit Verdot, Grenache, Bobal, Syrah, Merlot, Sauvignon Blanc, Chardonnay, Viognier, Verdejo and Viura.
In the province of Cuenca near central Spain, our vineyard and estate are located in an area where wine culture has been around for decades. It is believed that winemaking originated here in Roman times, and it quickly developed during the medieval period.

We sit in an altitude of 800 meters above sea level, which ensures intense aromas, freshness and deep colors for our wines. The soil, clay-based and rich in limestone, helps retaining water, essential for the health of the vines.

We reap the benefits of a continental-mediterranean climate, which brings plenty of sunlight hours to our vineyard and ripens the grapes easily. However, during the night the temperature drops and creates a sharp contrast that heightens the aromas and flavors of the wine.
ABOUT US

Punctum is a young and dynamic team. Our office is located in Pinto, Madrid, where our Logistic, Administration and Marketing departments can be found.

Our winery team in Cuenca is in charge of the wine production. These are wines elaborated with particular care and latest state-of-the-art techniques, with the added value of organic and biodynamic agriculture in a land where viticulture tradition has been present for centuries.
JESUS FERNANDEZ, CEO
With a Master of Business Administration and after six years of experience in the financial analysis sector, Jesús Fernández founded Punctum in 2005 with his sisters Ruth and Cristina. Thanks to his work, our wines are distributed in 37 countries in Europe, North and South America, Asia and Oceania.

RUTH FERNANDEZ, OENOLOGIST & PRODUCTION DIRECTOR
Ruth graduated in Universidad Autónoma of Madrid in Viticulture and Oenology and began her career in Languedoc, France. Her love for organic agriculture grew, and she studied several courses of biodynamic agriculture with the Spanish association “Asociación para la Agricultura Biodinámica en España”.

CRISTINA FERNANDEZ, CFO
Cristina graduated in Universidad Carlos III of Madrid in Economics. Motivated by a deep interest in biodynamic agriculture, she studied with her sister several courses on the topic. She was appointed Demeter Farmer in Vineyard and Wine Producer in Cuenca.
The family focused in farming and joined a wine cooperative.

Start of the Winery

Family vineyards transforms into organic.

Starts selling in the European Market

Punctum transforms into biodynamic.
- 2011: Begins to sell the wines in the Asian market
- 2012: Punctum opens an office in Hong Kong
- 2013: Starts selling in the American market
- 2014: Punctum opens an importer in the US
- 2015: Begins to sell in the Oceania market
- 2016: Orange wine release
- 2017: Wine without sulfites launch
- 2018: Introduction of a Pet’ Nat line
- 2021:
ORGANIC AND BIODYNAMIC WINES

Punctum is committed to deliver unique, value added products. We aim to achieve this through organic and biodynamic agriculture, making wine that stands out not only for the beauty of its aroma or delicacy on the palate, but for being natural and authentic and free of any chemicals.

We take part of a farming philosophy that is aiming towards the future: we understand how to manage nature to deliver top quality grapes and wines while taking care of the environment, by improving it instead of spoiling it.

Organic winemaking pays particular attention to protecting the natural balance of the vineyard.

The biodynamic calendar applies for every task in the winemaking process: from planting, pruning, to harvesting.

In biodynamic agriculture, compost preparations are made with natural ingredients are used to bolster the vineyard.
Organic farming is a traditional method, consisting of working on the fields and winery as it was done until last century, before the introduction of common chemicals used in farming and food industries.

At Punctum we do not use pesticides, herbicides, synthetic fertilizers on the soil or chemicals in the winery.

On the other hand, biodynamic agriculture is yet another step forward. Vineyards are an ecosystem full of life and what we do is to work together with it, such as the soil where the vines feed. We respect the natural life cycle of the vines throughout the year, so that we enhance its characteristics and achieve the highest quality grapes and wines.
Nowadays we distribute in these countries:

**AMERICA**
- Brazil
- Canada
- Mexico
- Panama
- Peru
- USA

**ASIA**
- China
- Hong Kong
- Indonesia
- Japan
- Philippines
- Singapore
- South Korea
- Taiwan
- Thailand

**OCEANIA**
- Australia
- New Zealand

**EUROPE**
- Austria
- Belgium
- Bulgaria
- Czech Republic
- Denmark
- Estonia
- Finland
- France
- Germany
- Hungary
- Ireland
- Israel
- Italy
- Latvia
- Lithuania
- Luxembourg
- Netherlands
- Norway
- Poland
- Spain
- Sweden
- Switzerland
- United Kingdom
- Ukraine
Our efforts have been paid off by winning multiple gold and silver medals in international award shows and being rated high scores at renowned wine magazines.