



INFINITUS



ORGANIC
GEWÜRZTRAMINER

Infinitus Gewürztraminer 2022

VINEYARD : Castilla – La Mancha

VARIETY : Gewürztraminer

G.I.: Vino de la Tierra de Castilla

CATEGORY: Joven. Organic

ALCOHOL DEGREE: 12% v/v.

TOTAL ACIDITY: 5,5 g/l. Tártrica

HARVEST DATE: 4th week of August

BOTTLING DATE: March 2023

VINIFICATION: Fermented in stainless steel, temperature-controlled vats.
Fermentation/maceration 15 days.

TASTING NOTES

Colour:

Straw-yellow colour with gold glints. Clean and bright with dense tears.

Nose:

Aromatically intense, with clear varietal characteristics. Aromas of rose petal, wasabi, jasmine and white flowers stand-out. Very complex and pleasant.

Palate:

Enters smoothly with a silky journey, sweet, and at the same time fresh. Long finish with floral impressions, very characteristic of this variety.

Pairing:

Intended for Asian cuisine, especially Japanese food. Fish dishes grow in stature with this wine.



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www.cosecheroscriadores.com

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