

Infinitus Malbec 2023

Vino de la Tierra de Castilla

Discover the flavor of Castile's vineyards

TECHNICAL DETAILS

Variety: Malbec

Category: Organic red wine

Alcohol degree: 13% vol.

Total acidity: 5.2 g/L. tartaric acid

Harvest date: 4th week of September

Bottling Date: April 2024

Vinification: Fermented in stainless steel, temperature-controlled vats. Fermentation/maceration 14 days.



VINEYARD

Castilla La Mancha

TASTING NOTES



Colour: High intensity, with a bluish hue typical of the variety. Purple rim and dense, dyed and abundant legs.



Nose: Very intense with clear hints of black fruits such as blackberry, cassis and fresh plum. Reminiscences of cream caramel and violets. Very complex and varietal.



Palate: It starts on the palate fatty, round, without edges and shows a great structure. Powerful flavors with a great balance between the sweetness of the alcohol and the natural acidity. The aftertaste is sapid and long with hints of menthol in retro nasal.



Food Pairing: It goes very well with cheeses and grilled red meats. Suitable with Italian rice dishes.



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