

Infinitus Merlot 2023

Vino de la Tierra de Castilla

Discover the flavor of Castile's vineyards

TECHNICAL DETAILS

Variety: Merlot

Category: Organic red wine

Alcohol degree: 13.5% vol.

Total acidity: 5.7 g/L. tartaric acid

Harvest date: 1st week of September

Bottling date: May 2024

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



VINEYARD

Castilla La Mancha

TASTING NOTES



Colour: Covered in colour, with garnet tones, ruby and cherry reflections; clean and bright, crystalline. Colourful and abundant legs.



Nose: High intensity with notes of white flowers (jasmine, orange blossom, camomile) together with red fruits and balsamic notes, very complex in the glass and a fresh sensation on the nose.



Palate: The palate starts very sweet with a silky and creamy passage through the mouth. Fine tannin structure and good acidity that perfectly balances the alcohol. Long aftertaste, it has a good aftertaste with balsamic and sweet memories.



Food Pairing: Especially suitable for Japanese cuisine and pasta dishes with sweet and sour sauce. It enhances rice dishes without sauces and is perfect as an accompaniment to grilled meats.



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