

Infinitus Moscatel

Vino de la Tierra de Castilla

Discover the flavor of Castile's vineyards

TECHNICAL DETAILS

Variety: Small-grain Muscat

Alcohol degree: 11% vol.

Total acidity: 6.3 g/L. tartaric acid

Harvest date: 1st half of September

Bottling date: April 2024

Vinification: Fermentation in stainless steel tanks with temperature control for 23 days. Early fermentation stop.



VINEYARD

Castilla La Mancha

TASTING NOTES



Colour: Lemon yellow colour. Clean, bright and crystalline with dense legs and slightly carbonated.



Nose: High aromatic intensity, with clear varietal traits. Aromas of rose petal, jasmine and white flowers and fruits such as peach and apricot stand out. Very complex and pleasant.



Palate: Smooth entry with a silky, sweet, fresh and flavorsome palate. Long aftertaste with hints of flowers in retro nasal.



Food Pairing: Appetizers and tapas with a predominance of cheeses and poultry pates. Chinese, Japanese and Indian food.



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