

Infinitus Tempranillo Cabernet Franc 2023

Vino de la Tierra de Castilla

Discover the flavor of Castile's vineyards

TECHNICAL DETAILS

Variety: Tempranillo and Cabernet Franc

Category: Organic rose. Young

Alcohol degree: 12% vol.

Total acidity: 6.1 g/L. tartaric acid

Harvest date: 2nd week of September

Bottling date: March 2024

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



VINEYARD

Castilla La Mancha

TASTING NOTES



Colour: Clean, bright, high intensity fresh redcurrant colour with violet tinges on the rim, very attractive to the eye. Luminous.



Nose: Sweet with notes of strawberry, raspberry and candy shop with hints of aniseed and fine herbs such as broom and fennel.



Palate: A frank and aromatic attack that immediately fills the palate thanks to its full-bodied development and velvety texture. Pleasant to drink thanks to its sweet and silky flavor. Long finish with a fresh aftertaste that makes it very pleasant.



Food Pairing: Particularly suitable for pasta and rice dishes, the meats that go best with this wine are white meats. Ideal with fish.



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