

Infinitus Tempranillo 2023

Vino de la Tierra de Castilla

Discover the flavor of Castile's vineyards

TECHNICAL DETAILS

Variety: Tempranillo

Category: Organic red wine

Alcohol degree: 13% vol.

Total acidity: 5.1 g/L. tartaric acid

Harvest Date: 1st week of September

Bottling Date: April 2024

Vinification: Fermented in stainless steel,
temperature-controlled vats.

Fermentation/maceration 15 days



VINEYARD

Castilla La Mancha

TASTING NOTES



Colour: Purple in colour and high intensity, it stands out for its brilliance and luminosity. The tear is tinged and slow to fall although it does not have an excessive alcoholic content.



Nose: Good intensity, where the primary aromas remind us of fruits of the forest, strawberry, raspberry, blackberry. It shows a very pleasant milky touch that in combination with the previous ones reminds us of fruit yoghurts.



Palate: Fresh and agile on the palate, with fresh, sweet, gummy notes. The acidity is well balanced with the alcohol, making it pleasant and very Spanish.



Food Pairing: Particularly suitable as an accompaniment to traditional food, ideal with chickpea stew, roast suckling pig or lamb chops.



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