## **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

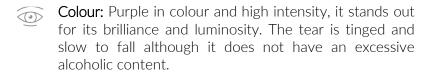
Vinification: Fermented in stainless steel.

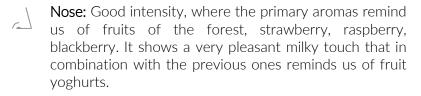
temperature-controlled vats.

Fermentation/maceration 15 days



## **TASTING NOTES**





- 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.







