

Infinitus Chardonnay-Viura 2024

Vino de la Tierra de Castilla



Discover the flavor of Castile's vineyards

TECHNICAL DETAILS

Variety: Chardonnay and Viura

Category: Young. Organic white wine.

Alcohol degree: 12,5% vol.

Total acidity: 5,5 g/L. tartaric acid

Harvest date: 4th week of August & 2nd of September

Bottling Date: April 2024

Vinification: Fermented in stainless steel, temperature-controlled vats. Fermentation/maceration 16 days.

TASTING NOTES



Colour: Beautiful lemon yellow colour with greenish reflections, clean, bright and crystalline. Attractive in its visual phase, inviting to drink.



Nose: High aromatic intensity, elegant and subtle. Aromas of freshly cut hay, white flowers (camomile, hyacinth) and fruity hints of lemon stand out. Very complex and pleasant.



Palate: Fresh from the start, with fat, volume and structure. Very easy to drink, but with a strong personality that will not leave you indifferent. Powerful aftertaste with hints of fresh apple.



Food Pairing: It is the perfect accompaniment to seafood, grilled fish or grilled vegetables. Rice and pasta dishes are enhanced with this wine.



VINEYARD

Castilla La Mancha



www.familiamartinezbujanda.com

INFINITUS