

Infinitus Gewürztraminer 2025

Vino de la Tierra de Castilla

Discover the flavor of Castile's vineyards

TECHNICAL DETAILS

Variety: Gewürztraminer

Category: Young. Organic white wine

Alcohol degree: 12,5% vol.

Total acidity: 4,8 g/L. tartaric acid

Harvest date: 4th week of August

Bottling date: March 2025

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



VINEYARD

Castilla La Mancha

TASTING NOTES



Colour: Straw yellow colour with golden glints. Clean and bright with dense legs.



Nose: High aromatic intensity, with clear varietal traits. Aromas of rose petal, wasabi, jasmine and white flowers stand out. Complex and pleasant.



Palate: Smooth and silky on the palate, sweet and fresh at the same time. Long aftertaste with hints of flowers in retro nasal, very varietal.



Food Pairing: Suitable for Asian food. Especially Japanese food. Fish is enhanced with this wine.



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