



Infinitus Merlot 2018

VINEYARD : Castilla – La Mancha

VARIETY : Merlot

G.I.: Vino de la Tierra de Castilla

ALCOHOL DEGREE: 14% v/v.

TOTAL ACIDITY: 5,6 g/l. Tártrica

HARVEST DATE: 2nd week of September

BOTTLING DATE: January 2019

VINIFICATION: Fermented in stainless steel, temperature-controlled vats.
Fermentation/maceration 17 days.

TASTING NOTES

Colour:

Great colouring, with garnet hues, ruby and cherry glints; clean and bright, crystal clear. Abundant, coloured tears.

Nose:

Highly intense with notes of white flowers (jasmine, blossom, camomile) that stand out together with red fruits and balsamics, very complex in still glass with a cool and fresh sensation in the nose.

Palate:

Starts out very sweet with a very silky, creamy pass through the mouth. Body of fine tannins and good acidity that balances perfectly with the alcohol. Long finish, leaves nice balsamic and sweet impressions.

Pairing:

Especially suited to Japanese dishes and pastas with sweet and sour sauces. It also goes well with rice without sauces and can perfectly accompany grilled meats.



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