



Infinitus Moscatel

VINEYARD : Castilla – La Mancha

VARIETY : Small Grape Muscat

G.I.: Vino de la Tierra de Castilla

ALCOHOL DEGREE: 11% v/v.

TOTAL ACIDITY: 5,8 g/l. Tartaric

HARVEST DATE: 4th week of September

BOTTLING DATE: February 2019

VINIFICATION: Fermented in stainless steel, temperature-controlled vats. Fermentation/maceration 26 days. Stop of early fermentation.

TASTING NOTES

Colour:

Lemon yellow colour. Clean, bright and crystalline with dense tear and slightly carbonic.

Nose:

High aromatic intensity, with clear varietal notes. Rose petal, jasmin, and white fruits (peach and apricot) aromas showing up. Very complex and pleasant.

Palate:

Smooth attack with silky run and sweet as well as fresh and tasty. Long aftertaste with recalls to flowers at the after nose.

Pairing:

Aperitifs and tapas of cheeses and poultry pâtés. Chinese, Japanese and Hindu food.



 @CyC_sa

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