



Infinitus Tempranillo 2018

VINEYARD : Castilla – La Mancha

VARIETY : Tempranillo

G.I.: Vino de la Tierra de Castilla

ALCOHOL DEGREE: 13,5% 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 16 days.



TASTING NOTES

Colour:

Purple colouring and high intensity stand-out because of its brightness and luminosity. The tear is tinted and slow falling in spite of not having an excessive alcohol level.

Nose:

Powerful, where the primary aromas remind us of wild berries; strawberry, raspberry, blackberry. Lending a very pleasant dairy touch that combined with the other aromas gives flavours of yoghurts with fruit.

Palate:

This is cool and agile as it makes its way through the mouth, with sweet and fresh hints like candy. Its acidity is well balanced with the alcohol that makes this pleasant and very Spanish.

Pairing:

Ideal with traditional style foods, chickpea stew, suckling roasted pig and/or charcoal-grilled lamb chops.



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