



Infinitus Orgánico Tinto

VINEYARD: Castilla – La Mancha

G.I.: Vino de la Tierra de Castilla

ALCOHOL DEGREE: 13 % v/v.

TOTAL ACIDITY: 5,5 g/l. Tártrica

HARVEST DATE: 2nd week of September

AGEING: 2 months in American oak tree barrel

BOTTLING DATE: January 2019

VINIFICATION: Fermented in stainless steel, temperature-controlled vats.
Fermentation/maceration 18 days.

TASTING NOTES

Colour:

Clean and bright. High intensity and deep color with bluish tones. Abundant leg, dense and colourful.

Nose:

Great intensity, the red fruit aromas showing up (raspberry and redcurrant). Secondly black fruits appearing (blackberry, plums). The aromatic matrix is very clean and neat as a whole, showing big complexity and a tasty sensation due to the mixture of fruity and milky aromas from the American barrel.

Palate:

The attack is very pleasant, showing a great volume in the tasting development, the way is silky and tasty. Long finish with slight toasty notes that supply with a delicious aftertaste.

Food Pairing:

Specially indicated for semi-aged sheep and goat milk cheeses. The meats that better go with this wine are red ones, game and lamb stew. Ideal for fish in sauce.