

t'estimo infinít

ORGANIC & VEGAN



T'ESTIMO INFINIT is a white wine made primarily from the native Xarel·lo grape variety, sourced from old organic vineyards in our homeland, Penedès. The must is cold-macerated with the grape skins to enhance the distinctive character of this indigenous variety. To increase its aromatic intensity, it is complemented with a small percentage of Sauvignon Blanc.

It is a fresh wine with aromas of white fruit, tropical fruit, and floral notes. Well-structured, pleasant, and dry on the palate, it offers an elegant expression of the terroir and the varieties from which it is made.

VINEYARDS: PENEDÈS TERROIR

Grape varieties: Xarel·lo, Macabeu and Muscat.

Region: D.O. Penedès. **Sub region:** Upper Penedès (Sauvignon blanc) and Central Penedès (Xarel·lo).

Altitude of the vineyards: 150m (Xarel·lo) and 280m (Sauvignon blanc).

Climate: mild Mediterranean.

Annual rainfall: an average of 345 l/m² liters per square meter.

Soil: clay and calcareous.

WINEMAKING

Harvest: Hand-harvested, with the Sauvignon Blanc picked at the end of August and the Xarel·lo in mid-September.

Pressing and Must Fermentation: Pneumatic pressing. Cold maceration of the free-run Xarel·lo must with the grape skins to enhance the distinctive character of this native variety. Each variety is fermented separately at controlled temperatures in stainless steel tanks.

Blend: 90% Xarel·lo and 10% Sauvignon Blanc.

Fermentation Temperature: 15– 16°C.

TASTING NOTES

T'ESTIMO INFINIT displays a pale yellow colour. On the nose, it is fresh, with prominent aromas of white and tropical fruits complemented by delicate floral notes.

On the palate, it is a well-structured, balanced and flavoursome wine, with a very pleasant and dry finish.

Recommended as an accompaniment to appetizers, rice dishes, pasta, fish, oysters and seafood. It is also ideal for enjoying on its own or by the glass at any time.

Serve at a temperature of 6– 8°C.

This is an organic and vegan wine.

Ramon Canals

Owner and winemaker