

t'estimo infinít

ORGANIC & VEGAN



T'ESTIMO INFINIT is a red wine made from the Tempranillo (Ull de Llebre) and Syrah grape varieties, grown in organically farmed vineyards in our homeland, Penedès.

The must was macerated and fermented on the skins for a period of two weeks. Following post-fermentation maceration, the wine was aged for three months in French Allier oak barrels.

It is a fresh and expressive wine with aromas of red and black fruits, complemented by subtle spicy notes. Smooth, pleasant and fruit-driven on the palate, it offers an enjoyable and approachable drinking experience.

VINEYARDS: PENEDÈS TERROIR

Grape varieties: Tempranillo and Syrah.

Region: D.O. Penedès. **Sub region:** Upper Penedès (Syrah) and Central Penedès (Tempranillo).

Altitude of the vineyards: 180m (Tempranillo) and 280m (Syrah).

Climate: mild Mediterranean.

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

Soil: clay and calcareous.

WINEMAKING

Harvest: Hand-harvested in early September.

Winemaking: The grapes were crushed and the must was macerated and fermented with the skins for a period of two weeks. Following post-fermentation maceration, the wine was aged for three months in French Allier oak barrels.

Blend: 80% Tempranillo (Ull de Llebre) and 20% Syrah.

Fermentation Temperature: 22– 23°C.

TASTING NOTES

T'ESTIMO INFINIT Red displays an intense red colour with violet highlights. On the nose, it is fresh, with prominent aromas of red and black fruits complemented by subtle spicy notes.

On the palate, it is a well-structured, balanced and flavorful wine, with a long and pleasant finish.

Recommended as an accompaniment to appetizers, barbecues, rice dishes, pasta with meat, white meat, cheeses and cured meats. It is also ideal for enjoying on its own or by the glass at any time.

Serve at a temperature of 15– 16°C.

This is an organic and vegan wine.



Ramon Canals

Owner and winemaker