

INFUSION WINE CLUB

Jasmine & Black Tea

To produce Infusion Wine Club, we start from a base of high quality white wine, fresh, light and with a pronounced fruit. This base is flavored with black tea and jasmine, which also gives aromas of white flowers. The perfect fusion between white wine and a refreshing drink invites you to pair with Asian cuisine or to consume it as an aperitif.



AROMATIZED LOW-ALCOHOL
WINE CATEGORY



HIGH QUALITY
WINE BASE



DRY & FRESH
DIFFERENTIATING FROM OTHER WINE-BASED BEVERAGES



BLACK TEA & JASMINE
NATURAL AROMAS



FOCUSED PAIRING
WITH ASIAN CUISINE

Alcohol:	5.5 %
T. Acidity:	6.22 gr./l.
pH:	3.53
R. Sugar:	6.10 gr./l.
V. Acidity:	0.35 gr./l.



HAMMEKEN
CELLARS



Bright and pale yellow



White flowers
Fresh grass & citrus
Jasmine and black tea
Soft balsamic background



Refreshing
Good acidity
Spices & flowers
Soft tannins

Bright and pale yellow. On the nose it is intense with white flowers, fresh grass, citrus, jasmine and black tea notes, also soft balsamic background. On the palate it is refreshing with a good balanced acidity, spices and flowers, complemented by soft tannins. The result is an aromatic, intense and surprising sip.