



Infinitus Cabernet Sauvignon- Tempranillo 2017

VINEYARD : Castilla – La Mancha

VARIETY : Cabernet Sauvignon & Tempranillo

G.I.: Vino de la Tierra de Castilla

ALCOHOL DEGREE: 14% v/v.

TOTAL ACIDITY: 5,3 g/l. Tártrica

HARVEST DATE: 2nd week of September (Tempranillo), 1st week of October (Cabernet)

BOTTLING DATE: December 2018

AGEING: 6 months in American oak

VINIFICATION: Fermentation in stainless steel tank with temperature control during 19 days.

TASTING NOTES

Colour:

Medium-high intensity with granate tones and bluish rim, clean and bright. Dense and abundant leg.

Nose:

Intense and pleasant aromas of undergrowth mixed in with the vanilla of the american oak and the balsamics of the cabernet. Very attractive, complex and seductive at the same time.

Palate:

Explosive with a meaty development and great backbone but with no unpleasant sharp edges. Well integrated with the oak, lending it a toasted finish, which makes it delectable. Wide and tasty final.

Pairing:

Especially suited to medium- matured sheep and goat cheeses. The styles of meat that best go with this wine are red meats, game meats, Culin lamb stew and cheek of Iberian pork. Ideal for fish cooked in sauce.



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