



Infinitus Cabernet Sauvignon 2018

VINEYARD : Castilla – La Mancha

VARIETY : Cabernet Sauvignon

G.I.: Vino de la Tierra de Castilla

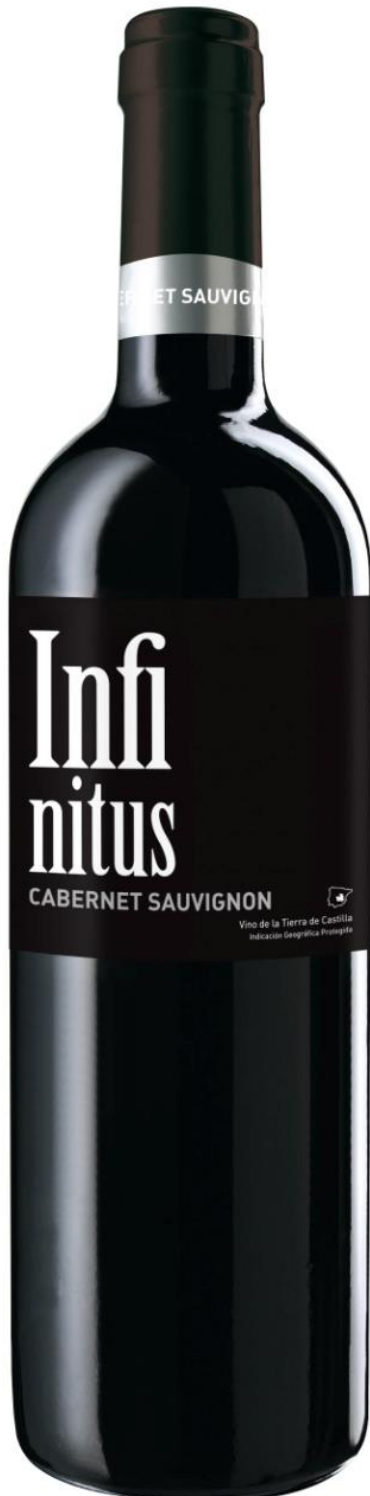
ALCOHOL DEGREE: 14% v/v.

TOTAL ACIDITY: 5,6 g/l. Tártrica

HARVEST DATE: 1st week of October

BOTTLING DATE: January 2019

VINIFICATION: Fermented in stainless steel, temperature-controlled vats. Fermentation/maceration 19 days.



TASTING NOTES

Colour:

Highly intense, deep garnet colour with bluish rim. Bright and clean. Abundant and dense tears.

Nose:

Cool to the nose, perceiving its freshness and acidity, with red fruit (raspberry), balsamic and mentholated (peppermint) impressions.

Palate:

After a cool burst it develops smoothly and silky, full-bodied and backboned but with no sharp edges. Shows Cabernet Sauvignon's character in the finish, giving spiced notes at the end. Very long.

Pairing:

Goes well with medium-matured cheeses and with game meat such as wild boar, venison and chamois. Ideal for wood fired roast lamb.

 @CyC_sa

www.cosecheroscriadores.com

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