



Infinitus Tempranillo Cabernet Franc 2018

VINEYARD : Castilla – La Mancha

VARIETY : Tempranillo- Cabernet Franc

G.I.: Vino de la Tierra de Castilla

CATEGORY: Young

ALCOHOL DEGREE: 12,5% v/v.

TOTAL ACIDITY: 5,4 g/l. Tártrica

HARVEST DATE: 1st and 2nd week of September

BOTTLING DATE: January 2019

VINIFICATION: Fermented in stainless steel, temperature-controlled vats.
Fermentation/maceration 12 days.

TASTING NOTES

Colour:

Clean and bright. Highly intense, fresh blackcurrant colour, violet glints on the rim. Very attractive, luminous.

Nose:

Sweet, with hints of strawberry, raspberry and candy shop with aromas of aniseed and herb, like evergreen and fennel.

Palate:

An uninhibited and aromatic rush takes over the taste buds thanks to a developing full body and velvet pass through the mouth. Pleasant to drink for its sweet and silky flavour. Long and fresh finish makes it very satisfying.

Pairing:

Goes well with pasta and rice dishes. Ideal with white meats or fish.



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