



# Infinitus Cabernet Sauvignon-Tempranillo 2018

**VINEYARD :** Castilla – La Mancha

**VARIETY :** Cabernet Sauvignon & Tempranillo

**G.I.:** Vino de la Tierra de Castilla

**ALCOHOL DEGREE:** 14% v/v.

**TOTAL ACIDITY:** 5,4 g/l. Tártrica

**HARVEST DATE:** 1<sup>st</sup> week of September (Tempranillo), 4<sup>th</sup> week of September (Cabernet)

**BOTTLING DATE:** December 2019

**AGEING:** 6 months in American oak

**VINIFICATION:** Fermentation in stainless steel tank with temperature control during 18 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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