



# Infinitus Cabernet Sauvignon 2021

**VINEYARD :** Castilla – La Mancha

**VARIETY :** Cabernet Sauvignon

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

**STYLE :** Ecological red wine

**ALCOHOL DEGREE:** 13% v/v.

**TOTAL ACIDITY:** 5,8 g/l. Tátrica

**HARVEST DATE:** 1<sup>st</sup> week of October

**BOTTLING DATE:** April 2022

**VINIFICATION:** Fermented in stainless steel, temperature-controlled vats. Fermentation/maceration 18 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

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