

Infinitus Cabernet Sauvignon 2023

Vino de la Tierra de Castilla

Discover the flavor of Castile's vineyards

TECHNICAL DETAILS

Variety: Cabernet Sauvignon

Category: Organic red wine

Alcohol degree: 13,5% vol.

Total acidity: 5.2 g/L. tartaric acid

Harvest date: 4th week of September

Bottling date: April 2024

Vinification: Fermented in stainless steel, temperature-controlled vats. Fermentation/maceration 15 days.



VINEYARD

Castilla La Mancha

TASTING NOTES



Colour: High intensity, deep garnet colour with a bluish rim. Bright and limpid. Abundant and dense legs.



Nose: Freshness and acidity on the nose, with hints of red fruits (raspberry), balsamic and peppermint-like menthol.



Palate: After a fresh attack it develops silky and smooth with great volume and structure, but without edges. It shows the character of cabernet sauvignon in its aftertaste, highlighting the spicy notes in retro nasal. Very long.



Food Pairing: It goes very well with medium cured cheeses and game meats such as wild boar, deer and chamois. It is an ideal accompaniment to lamb roasted in a wood-fired oven..



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