



Infinitus

## *Infinitus: Cabernet Sauvignon 2005*

**Tasting notes:** The traditional Bordeaux blend displays a particular Argentinean interpretation. On the palate is round with ripe, gentle tannins and great amounts of red fruits which gives it a very intense and fruity bouquet and perfect acidity..

**Food Recommendation:** Pasta, Beef, Game

**Cheese Recommendation:** Firm Cheeses

**Grapes:** Blend of 85 % Cabernet Sauvignon grapes and 15 % Merlot grapes.

**Harvest:** Harvesting is performed manually and the grapes are transported in small trays to the cellar in order not to damage them.

**Vinification :** Traditional methods of production are used in the winery:  
Fermentation is carried out with natural yeasts under strict temperature conditions with a long maceration period (30 days).  
Following gentle and traditional clarification with egg whites, aging continues in the bottle.



### **Wine Notes:**

**Size of the vineyards:** 12 hectares  
**Location of the vineyards:** Rio Negro, Patagonia  
**Age of the vines:** 35 years.  
**Yielding:** 50 hectoliters per hectare on average.  
**Density:** 4500 plants per hectare.  
**Soil:** loamy sand.

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