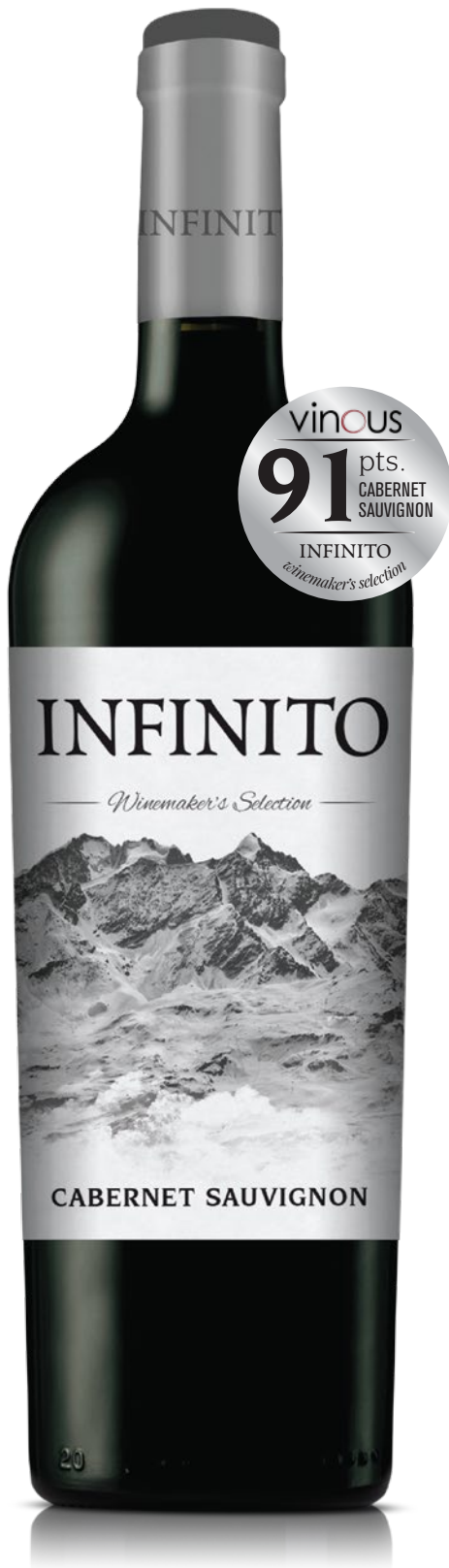


INFINITO

Winemaker's Selection



INFINITO

CABERNET SAUVIGNON

Winemaker's Selection

Vintage: 2012.

Vines: 100% Cabernet Sauvignon.

Vineyard Location: 20 to 30 years old vines from Agrelo, Lujan de Cuyo and Tupungato, Uco Valley.

Vineyard Density: High Density. 2.200 / 2.700 plants/ acre.

Climate: Warm during the day and cool at night.

Soil: Clay and limestone in Agrelo and pebbles in Tupungato.

Irrigation: Natural Surface Irrigation from Mountain Springs.

Vineyard Management: Without use of Fertilizers, Herbicides or insecticides.

Production: About 2 plants per bottle.

Pruning: Double Guyot System.

Harvest: Manually.

Fermentation: Use of Native yeast. 30 days with 5 days of cold maceration. Temperatures between 28-31 Celsius to achieve complexity. 100% Malolactic Fermentation.

Barrel Aging: 12 months French Oak.

Acollades: 91 points, Vinous

Tasting Notes: There is solid depth to the juicy dark currant, plum and crushed cherry fruit character, with hints of spice and medium grade tannins.