

# INFINITO

2019

## MONASTRELL PIE FRANCO



### Vinification

100% Monastrell Pie Franco from 40 years old vines. Hand harvest in small boxes, with double selection in the vineyard and in the winery. Vinification in stainless steel tanks with a cold maceration for 5 to 7 days. Manual pump-over by qualified personnel that are complemented by the work of pigeage, which gives us an optimal extraction of the aromatic and color compounds to obtain the best quality possible.

### Ageing

18 months in French and Romanian oak barrels.

### Tasting Notes

Tile red color with violet rims. Great potential of the Monastrell Pie Franco. On the nose we can find the typical characteristic notes of the grape, very ripe fruits, plums, blackberries and some red fruits. All of them in perfect synchronization with the contributions of wood, smoked, spicy and chocolate. Wine with great structure, persistent with a very pleasant and smooth finish on the palate.

### Food Pairing

Red meats, meat stews, semi-cured and cured cheeses and oily fish



Alcohol: 15,00%

Service temperature: 12/15°C

### RATINGS

2019 - WINE ENTHUSIAST - 93 POINTS

2018 - WINE ENTHUSIAST - 93 POINTS / EDITOR'S CHOICE

2018 - JAMES SUCKLING - 91 POINTS

2018 - GUÍA PEÑÍN - 90 POINTS

	BOTTLE	SPECIAL BOX 6 PCS.	BOX 12 PCS.
BARCODE	843701352701 9	1 8437013527016	2 8437013527013
EUROPEAN PALLET		56	50
AMERICAN PALLET		75	70