

dMENTE

Tasting note

The complexity of the wine quickly appears in the nose: dark ripe fruit, liquorice and minerals combined with balsamic and thyme aromas. Silky on the palate with very ripe tannins, a perfect mix. A long and lingering finish with notes of dark chocolate and hazelnut.

Serving temperature

Recommended serving temperature between 16 – 18°C.

Gastronomy

This wine goes well with stews, rice dishes and with a cheese platter.

Vinification

The soil and microclimate create a wine with unique characteristics, a Pago wine. In this traditional family Bodega, the grapes are traditionally picked and selected by hand. The wine is aged for 12 months in American and French oak casks.

Surrounding area

The Denomination of Origin (D.O.) Castilla La Mancha, located in central Spain, is a vast Old World wine area with an exciting new story. A story of quality wines with unique characters. Winters are bitter cold and summers blazing hot, the sun shines 12-14 hours a day. Vines are more spaced than usual, to permit each plant its share of the small amount of water that falls. The challenging climate brings an important advantage, hardly any vineyard pests or diseases can survive, allowing grapes to grow ecologically and disease-free. Castilla La Mancha is the largest wine area of whole Europe (450.000ha).



Wine description

Zone	D.O. Castilla la Mancha
Variety	50% Syrah 50% Petit Verdot
Alcohol	13,5%

Logistic Information

Bottle	0,75 L
Case	6 pcs.
Case size	32 x 24 x 17 cm
Weight	8,8 kg
Per pallet	98 cases



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