# **MENTE**

## **Tasting note**

Vivid colour. The freshness of this wine appears quickly in the nose: berries, blackberries and cassis. Subtle tones of wood are in good harmony with hints of liquorice and Palulu.

## Serving temperature

Recommended serving temperature between 16 – 18°C.

### Gastronomy

This wine goes well with rice dishes, roasted meats and oily fish.

#### 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. Alcoholic fermentation takes place in stainless steel tanks for 11 days at a temperature of 25°C, followed by a post-fermentation for 8 days. Finally, the wine is aged 9 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 100% Tempranillo

Alcohol 14%

## **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

