

# DEMENTE 2018

I.G.P. Vino de la Tierra de Castilla

Alc. by vol. 13,5%

Vintage: 2018

Grapes: Syrah

**Soil:** Sandy-limestone soil with basic pH. **Harvest:** Beginning September

**Winemaking:** Alcoholic fermentation for 15 days at 25°C in stainless steel tanks. Post-fermentation maceration for 4 days. Aged for 9 months in French and American oak barrels.

**Tasting:** Weakness that nulls consciences. First impact of Mediterranean mountain herbs, balsamic aromas and dark chocolate with an elegant finish of bitter orange and pomegranate skin. Fine craziness that heals palates.

Pair with heavily seasoned stews (pepper, curry, thyme) such as Hare Civet. Also goes well with unsweetened chocolate.

Pago Casa del Blanco  
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