



Vintage: 2020

D.O.P. "Pago Casa del Blanco"

Grape Varieties: Chardonnay -
Sauvignon Blanc

Alc. by vol. 12,5%

Cultivation

Soil: Sandy-limestone, basic pH with the peculiarity of having a high concentration of lithium ions. Grape harvest: August 20 and 23, 2020.

Production: maximum 5.000 kg/Ha

Winemaking

Alcoholic fermentation: 20 days at 14°C in stainless steel tanks. In contact with fermentation lees for one month.

Tasting

Very clean and vibrant yellow. Fresh aromas with great intensity, ripe white fruit (pear, pineapple) wrapped with tones of hay, figs and a smoky bouquet. Unctuous on the palate that softens its fresh acidity, leaving a well-balanced passage of mouth and a subtle bitterness that counters beautifully its fruity intensity in this singular and unique white.

Pair With:

goat cheese, seafood and fatty fish.



Ctra. Manzanares a Moral de Calatrava.
km. 23,2 · 13200 Manzanares (Ciudad Real)
quixote@pagocasadablanca.com