



Cabernet Sauvignon & Syrah 2017

TASTING

Very intense colour with crimson tinted legs. A wine with an entry of medium and high smokey-oak, roasted aromas built around a complex blend of spices, black pepper, cloves, balsamic and an intriguing mineral background. Flavorful, supple and easy to drink with a firm sense of structure and an artful balance of bitter and sour, where the barrel respects the elegance of the berries, and a pleasant finish.

PAIR WITH

All types of meat, especially: lamb chops, venison in red wine reduction, pheasant and other game meats, grilled pork belly ribs.

Serving Temperature:
16-18°C

QuiXOTE

Pago Casa del Blanco



CULTIVATION

Soil: Sandy-limestone, basic pH with the peculiarity of having a high concentration of lithium ions. Grape harvest: 8 and 14 august. Production: maximum 7,500 kg/Ha

WINEMAKING

Alcoholic fermentation: 14 days at 23°C in stainless steel tanks. Maceration: 2 days. Aging: 12 months in American and French oak barrels. Bottling: July 2019. Consumption: until 2030.

ANALYSIS

Alcohol: 13% by Vol.
pH: 3.55 / Total acidity: 5,7
Residual sugars: 2 g./l.
TPI: 60
Anthocyanins: 210 mg./l.
C.I: 10



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