



## Malbec & Cabernet Franc 2017

### TASTING

Red cherry hue, that even with the passage of time, continues to have tinted and persistent legs in the glass. Complex nose where lactic tones of vanilla and cocoa come together with blue flowers, such as violets. On the palate, it is perfectly balanced, harmonious, with just the perfect acidity. Extraordinarily long finish, balsamic and bush herbs.

### PAIR WITH

Grilled vegetables and all types of red meats. Roasted peppers and morcilla (Spanish blood pudding) with pine nuts.

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: August 15 and 21.

Production: maximum 7,500 kg/Ha

### WINEMAKING

Alcoholic fermentation: 10 days at 23°C in stainless steel tanks

Maceration: 3 days

Aging: 12 months in American and French oak barrels

Bottling: July 2019

Consumption: until 2030

### ANALYSIS

Alcohol: 12,5% by Vol.

pH: 3.5 / Total acidity: 6,5

Residual sugars: 2 g./l.

TPI: 70

Anthocyanins: 200 mg./l.

C.I: 10



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