



QuiXOTE

Pago Casa del Blanco



Merlot, Tempranillo & Petit Verdot 2017

TASTING

Exceptionally intense aromas of balsamic notes and herb bush. On the palate, it results in a perfect balance of noble wood and red fruit. It delivers a distinct personality, powerful, with a spicy and persistent finish.

PAIR WITH

Grilled meats, roasted meats and vegetables, pisto Manchego (Spanish vegetable medley in sauce).

CULTIVATION

Soil: Sandy-limestone, basic pH with the peculiarity of having a high concentration of lithium ions.

Grape harvest: 7, 12 and 31 august, depending on variety

Production: maximum 7,500 kg/Ha

WINEMAKING

Alcoholic fermentation: 14 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: 13% by Vol.

pH: 3.5 / Total acidity: 5,4

Residual sugars: 2 g./l. / TPI: 60

Anthocyanins: 190 mg./l.

C.I: 9

QuiXOTE

Merlot - Tempranillo
Petit Verdot



Pago Casa del Blanco
Denominación de Origen Protegida

Serving Temperature:
16-18°C



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