



Petit Verdot 2017

TASTING

Very exotic nose at the same time elegant and complex. Aromas of blue flowers, violets and lilacs, stand out. On the palate, the bouquet turns into a dance of flavours in perfect harmony, where figs and cocoa prevail.

PAIR WITH

All types of large game meat stews, foie, roasted meats and vegetables, rabo de toro (oxtail), carrillada de ternera (Spanish veal cheek stew).

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 31

Production: maximum 7,500 kg/Ha

WINEMAKING

Alcoholic fermentation: 12 days at 23°C in stainless steel tanks

Maceration: 4 days

Aging: 12 months in American and French oak barrels

Bottling: July 2019

Consumption: until 2032

ANALYSIS

Alcohol: 13% by Vol.

pH: 3.5 / Total acidity: 6

Residual sugars: 2 g./l.

TPI: 72

Anthocyanins: 3000 mg./l.

C.I: 11

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Pago Casa del Blanco
Denominación de Origen Protegida

Serving Temperature:
16-18°C



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