

QuiXote Black label

Tempranillo, Merlot, Petit Verdot

Tasting note

The wine has a powerful nose with aromas of black plum, wood, chocolate and liquorice. In the mouth it is tasty, rich and greedy, with red fruit flavours and soft tannins. Long and full-bodied aftertaste.

Serving temperature

Recommended serving temperature between 16 – 18°C.

Gastronomy

This wine goes well with meat stews, lamb, baked veal, small wild game and old ripened cheeses.

Vinification

These wines belong to the most exclusive wines of Spain and are comparable to Grand Cru, single estate vineyard. The soil and microclimate create a wine with unique characteristics. In this traditional Bodega, the grapes are traditionally picked and selected by hand. The slow fermentation process takes place at low temperature so the characteristic tones of the old vines can come to life. The wine has aged 12 months in American and French oak casks followed by 24 months of aging in the bottle before being released on the market.

Surrounding area

The Denomination of Origin Protegida (D.O.P.) Pago Casa del Blanco belongs to one of the 20 vineyards with the 'Vino de Pago' status. This wine regions aspires to the very highest standards with extremely strict geographical criteria, focusing on single estate wines with and international reputation. A Board of Supervisors monitors the wines strictly with use of a warranty seal with its own logo.



Wine description

<i>Zone</i>	D.O.P. Pago Casa del Blanco
<i>Variety</i>	Merlot, Tempranillo, Petit Verdot
<i>Alcohol</i>	14%

Logistic Information

<i>Bottle</i>	0,75 L
<i>Case</i>	6 pcs.
<i>Case Size</i>	32 x 24 x 17 cm
<i>Weight</i>	8,8 kg
<i>Per pallet</i>	98 cases

