

# QuiXote white label

Cabernet Sauvignon, Syrah

## Tasting note

Very intense colour. Aromas of toasted wood together with spices like black pepper, clove and balsamic on a mineral background. In the mouth the wine is easy to drink, well structured, elegant and has a good balance of acid and bitter. Intense and long finish.

## Serving temperature

Recommended serving temperature between 16 – 18°C.

## Gastronomy

This wine goes well with meat stews, tenderloin, tapas, game meat and cheese.

## 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 wine has aged 12 months in American and French oak casks.

## 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, focussing on single estate wines with and international reputation. A Board of Supervision monitors the wines strictly with use of a warranty seal with own logo.



## Wine description

Zone	D.O.P. Pago Casa del Blanco
Variety	50% Cabernet Sauvignon 50% Syrah
Alcohol	13%

## Logistic Information

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

## Awards

Bacchus 2013 Wine International Competition  
– Golden medal

