

Quixote Blanco

Tasting note

Straw-yellow colour with green hues. Intense aromas of Sauvignon Blanc combined with the freshness of Chardonnay. Excels by its exotic taste of flowers, grapefruit and mango. The wine is well-structured with volume and a mixed bouquet. Young, powerful and refreshing.

Serving temperature

Recommended serving temperature between 6 – 8°C.

Gastronomy

This wine goes well with goat cheese, (shell)fish and tapas.

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 Bodega, the grapes are traditionally picked and selected by hand, after which the wine has aged on its own lees for one month. The low yield per vine provides a tremendous intensity in flavour and taste. To this wine are no sulphites and sugars added.

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. These wine regions aspire to the very highest standards with extremely strict geographical criteria, focusing on single estate wines with an international reputation. A Board of Supervision 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>	Chardonnay, Sauvignon Blanc
<i>Alcohol</i>	12,3%

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



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