

# QuiXote Malbec Cabernet Franc

## Tasting note

Cherry red colour. Complex nose with hints of vanilla and coconut combined with blue flowers (violets). A perfect balance on the palate with a crisp acidity. Extraordinary long finish with an aftertaste of balsamic and wood. A remarkably harmonious wine.

## Serving temperature

Recommended serving temperature between 17 – 19°C.

## Gastronomy

This wine goes well with grilled vegetables, red meat, roasted peppers and chorizo.

## 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 barrels. The Quixote wines can be found at several exclusive star restaurants around the world!

## 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

Zone	D.O.P. Pago
Variety	Malbec, Cabernet Franc
Alcohol	13,5%

## 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 2014 Wine International Competition  
– Golden medal

