

QuiXote Petit Verdot

Tasting note

A complex nose but at the same time elegant and complex. Dominating aromas of blue flowers, violets and lilacs. In the mouth a perfect harmony of flavours with hints of figs and cacao. The finish is lingering with a persistent palate.

Serving temperature

Recommended serving temperature between 17 – 19°C.

Gastronomy

This wine goes well with different types of game meat, foie gras, roasted meats, oxtail and veal.

Vinification

From this artisanal family Bodega come the QuiXote Pago wines. 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, focussing 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	100% Petit Verdot
Alcohol	13,6%

Logistic Information

Bottle	1,5 L / 3 L
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