

QuiXote Black label

Tempranillo, Merlot, Petit Verdot

Tasting note

The wine has a powerful nose with aromas of woods, chocolates, black plums, and liquorice. In the mouth it is tasty, full-bodied and greedy, with great balance and complexity. Long and full bodied aftertaste. This wine belongs to one of the 14-Pago wineries in Spain.

Serving temperature

We recommend this wine to be served at a temperature of about 16 – 18°C.

Gastronomy

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

Winemaking

From this artisanal family Bodega come the QuiXote Pago wines. These wines belong to the most exclusive wines of Spain and are comparable to Gran 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 fermentation process takes place slowly 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 and then aged 24 months in the bottle before it is released on the market.

Surrounding area

The Denomination of Origin Protegida (D.O.P.) Pago Casa del Blanco belongs to one of the 14 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

<i>Zone</i>	D.O.P. Pago Casa del Blanco
<i>Variety</i>	Merlot, Tempranillo, Petit Verdot
<i>Year</i>	2012
<i>Alcohol</i>	14,2%

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
<i>20 feet</i>	2.016 cases



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