

Quadrum Wine Company

Quadrum Red



Location: Ciudad Real, La Mancha

Vinification: The vineyards are hand-harvested and the grapes undergo a brief cold-soak. The bunches are destemmed but crushed. Temperature controlled maceration and fermentation in stainless steel tanks with neutral yeast. The maceration is brief to avoid over-extraction, only 5-6 days.

Aging: The wine is packaged young after a few months in stainless steel to preserve freshness.

Grape varieties : 80% Tempranillo, 20% Garnacha

Soil : Sandy soils intermixed with small chunks of limestone. The surface is intermixed with iron rich red clay.

Tasting notes :

Quadrum Red is a blend of 80% Cencibel (a local clone of Tempranillo from La Mancha) with 20% Garnacha. The Tempranillo in La Mancha is one of the oldest clones in Spain, and has incredibly loose clusters of small, thick skinned berries. This produces a Tempranillo that is very deep in character and maintains acidity in the warm and dry climate of La Mancha. The Garnacha complements the Tempranillo with juicy fruit and aromatics. The dry, sunny climate of La Mancha allows this to be one of the most sustainable winegrowing areas in Spain.

