



FARMING

Sustainable

VARIETALS

Grenache (Garnacha), Tempranillo

FEATURES

Bag in Box, Vegan

ABV

14%

AVAILABLE SIZES (L)

3



Quadrum

Quadrum Red Blend (Bag in Box)

SPAIN, LA MANCHA, SPAIN



WINERY OVERVIEW

Quadrum Wine Co. was founded in June 2020 by siblings Monica and Victor Ordóñez, children of legendary Spanish wine importer, Jorge Ordóñez. Made from sustainably grown, hand harvested grapes, these 3-liter boxes are thoughtfully created to bring excitement to one of the U.S.'s fastest growing wine categories by providing quality wine in an easy-to-transport box. The grapes are farmed in the dry, sunny region of La Mancha, Spain and are grown without irrigation, conserving the country's valuable water resources.

Quadrum wines last several weeks longer after opening than bottled wine and come with a convenient pour spout. Bag-in-box is an eco-friendly packaging alternative to glass bottles because shipping and production costs are less, and the lighter weight results in lower greenhouse gas emissions during transport. The advantages of larger format boxed wine go beyond the many benefits to our planet's environment — expect some relief also to your pocketbook! A box of three liters is equivalent to four regular-sized wine bottles. Quadrum 3-liters are priced at an incredible value, given the quality of the wine inside.

Quadrum wines are delicious on their own with a slight chill, but fruity enough to mix into your favorite sangría recipe. Once open, consumption is recommended within 30 days after opening, but still enjoyable beyond. The boxes fit conveniently into a corner of your refrigerator, and while it is not necessary, the wine will stay freshest if kept there!

Part of the [Jorge Ordóñez Portfolio](#)

VINEYARD

Vineyards located in the southern subzone of La Mancha, surrounding the city of Ciudad Real. The vines were planted between 1980 and 2000.

TERROIR

Sandy soils intermixed with small chunks of limestone. The surface is intermixed with iron rich red clay. The climate is Continental Mediterranean.

VINIFICATION

The grapes undergo a brief cold-soak. The bunches are destemmed but crushed. Temperature controlled maceration and fermentation in stainless steel tanks after inoculation with non-GMO neutral yeast. The maceration is brief to avoid over-extraction, only 5-6 days. Before bottling, the wine is lightly filtered, fined with potato protein. The wine contains 25ppm free SO₂.

AGING

The wine is bottled young after a few months in stainless steel to preserve freshness.

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.

