



<b>Location</b>	Ciudad Real, La Mancha
<b>Vineyard</b>	Vineyards located in the southern subzone of La Mancha, surrounding the city of Ciudad Real
<b>Year(s) Planted</b>	1980-2000
<b>Variety</b>	50% Tempranillo, 50% Garnacha
<b>Viticulture</b>	Sustainable dry farmed viticulture. High density trellises without irrigation or harmful fungicides, herbicides, pesticides, or chemically synthesized fertilizers. Hand harvested.
<b>Yields</b>	3-4 tons per acre
<b>Altitude</b>	630M
<b>Soils</b>	Sandy soils intermixed with small chunks of limestone. The surface is intermixed with iron rich red clay.
<b>Climate</b>	Continental-Mediterranean
<b>Harvest</b>	Late August - Early September
<b>Winemaking</b>	The bunches are destemmed and the grapes are co-macerated for 8 hours before being pressed to produce a lightly colored, elegant rosé. Temperature controlled fermentation (inoculated with neutral yeast) in stainless steel tanks.
<b>Aging</b>	The wine is bottled young after a few months in stainless steel to preserve freshness.
<b>Bottling &amp; Production</b>	The wine is lightly fined and filtered before bottling. 10,000 cases (40,000 BIB's).

**Comments**

Quadrum Rose is a blend of Spain's two most important Spanish indigenous red varieties, Tempranillo and Garnacha. The dry hot climate in La Mancha is ideal for both of these varieties to achieve proper ripeness without having to use any harmful sprays. The naturally balanced Garnacha expresses ripe red red fruit while holding a crisp acidity and the Tempranillo offers structure and spice.