



Quadrum

Quadrum Rosé (Bag in Box)

SPAIN, LA MANCHA, CIUDAD REAL

 ROSE

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

All vineyards are located within limits of D.O. La Mancha, planted 1980-1995.

TERROIR

Extremely sandy soils intermixed with small pieces of pure limestone. The surface is intermixed with iron rich red clay.

VITICULTURE

Sustainable dry farmed viticulture. High density trellises without irrigation or harmful fungicides, herbicides, pesticides, or chemically synthesized fertilizers. Hand harvested in late August and early September.

VINIFICATION

The bunches are destemmed and the grapes are co-macerated for 8 hours before being pressed to produce a light colored, elegant rose. Temperature controlled fermentation in stainless steel tanks after inoculation with non-GMO neutral yeast.

AGING

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

TASTING NOTES

Quadrum Rosé is a blend of Tempranillo and Garnacha, two of Spain's most important native grape varieties. Quadrum Rosé is delicious by itself, but fruity enough to mix into your favorite sangría recipe.

FARMING

Sustainable

VARIETALS

Grenache (Garnacha), Tempranillo

FEATURES

Bag in Box

ABV

14%

AVAILABLE SIZES (L)

3

