



FARMING

Sustainable

VARIETALS

Sauvignon Blanc, Verdejo

FEATURES

Bag in Box, Vegan

ABV

14%

AVAILABLE SIZES (L)

3



Quadrum

Quadrum White Blend (Bag in Box)

SPAIN, LA MANCHA, SPAIN

 WHITE

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. Vines were planted between 1980 and 2000.

TERROIR

Extremely sandy soils intermixed with small pieces of pure limestone. The surface (30cm.) is intermixed with red clay.

VINIFICATION

70% Verdejo, 30% Sauvignon Blanc. The grapes undergo a brief cold-soak. The grapes are destemmed and a pre-fermentative maceration is carried out for 8 hours before pressing. Temperature controlled fermentation (inoculated with neutral yeasts) at very low temperatures. 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 White is a blend of Verdejo and Sauvignon Blanc, two aromatic varieties that complement each other with fruit, freshness, and texture. Quadrum White is delicious by itself, but fruity enough to mix into your favorite sangría recipe.

