



# QUÃDIS CRIADO EN BARRICA

Quadis, is an ancient name for the city of Cadiz and given to this red wine from the Cadiz region in the south west of Spain. Made from select red grapes, this wine has a very dark ruby colour with complex full aromas and smooth long flavour.

The grapes are grown on the famous chalky Albariza soil in Barbadillo's 'Gibalbin' vineyard where we have the perfect grape growing conditions with its Mediterranean climate and Atlantic influence. A state of the art vinification plant set within the same vineyard ensures the wine's outstanding quality.

## BASIC DATA

**Area or Designation of Origin:** Vino de la Tierra de Cádiz

**Type of wine:** Aged Red Wine

**Grape varieties:** Merlot, Cabernet Sauvignon, Petit Verdot, Tintilla de Rota.

**Vintage year:** 2021

## TECHNICAL CHARACTERISTICS

**Alcohol Content:** 15 % vol.

**Total acidity:** 5.9 g/l tartaric acid

**PH:** 3.49

**Residual sugar:** < 4 g/l

**Sulphurous total:** < 150 mg/L

**Allergens:** Sulphites

**Kilocalorías:** 85 Kcal/ 100 mL  
357 Kj/100 mL

## VINEYARDS AND HARVEST

**Vineyard:** Gibalbín vineyards in Jerez Superior

**Number of hectares:** 7.5 Hectares

**Vineyard age:** 12 years old Yield (Merlot, Cabernet Sauvignon, Petit Verdot, Tintilla de Rota): 7000 Kgs/Hectarea.

**Pruning:** Double cordon

**Harvest style:** Grapes are harvested mechanically at night and placed in trailers with a capacity of 5.000 l.

**Start date:** Dependant upon the variety according to their ripeness

**Duration:** Approximately 30 days

## VINIFICATION

**Type of Fermentation:** Depends on each grape variety

**Tanks:** Stainless steel with a capacity of 35.000 litres

**Temperature:** 25° C

**Time:** 7 days

**Yeast:** Carefully selected for each individual variety

**Ageing:** 11 months in French/American oak cask of two/three years

## TASTING NOTES

**APPEARANCE:**

A deep red ruby colour, almost black.

**NOSE:**

Mature red fruits aromas with a soft notes of vanilla.

**TASTE:**

Soft and wide entrance with a good persistence

## PAIRING AND SERVING SUGGESTIONS

With its fruity aromas and wonderfully intense colour, this wine is the perfect accompaniment to tapas and appetizers such as Iberian ham, cheese, nuts, olives caviar canapés, salmon, sautéed. Serve at the recommended temperature of 16°



**BARBADILLO**

DESDE 1821

## FORMAT

75cl. bottles in boxes of 6.