



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: 2022

TECHNICAL CHARACTERISTICS

Alcohol Content: 13.5 % vol.

Total acidity: 5.5 g/l tartaric acid

PH: 3.5

Residual sugar: < 4 g/l

Sulphurous total: < 150 mg/L

Allergens: Sulphites

Kilocalorías: 77 Kcal/ 100 mL
323 Kj/100 mL

VINEYARDS AND HARVEST

Vineyard: Gibalbin 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°

FORMAT

75cl. bottles in boxes of 6.



BARBADILLO
DESDE 1821