



QUÃDIS JOVEN



Quadis is an ancient name of the city of Cadiz. It is also the name of this Andalusian red wine made from Syrah, Cabernet Sauvignon and Tintilla de Rota, an indigenous grape of the Cadiz region. As the pioneers of red wine production in southern Spain, Barbadillo has rescued this grape from extinction.

BASIC DATA

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

Type of wine: Young red

Grape varieties: Syrah, Cabernet Sauvignon and Tintilla de Rota

TECHICAL CHARACTERISTICS

Alcohol Content: 14.0 % vol.

Total acidity: 5.5 g/l tartaric

PH: 3.50

Residual sugar: Less than 4 g/l

Sulphurous total: < 100 mg/L

VINEYARD AND HARVEST

Vineyard: Gibalbín in Jerez Superior

Number of hectares: 80 Hectares

Vineyard age: average 19 years old

Pruning: Double cordon

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

Start date: Dependent upon the variety according to their ripeness

Duration: Approximately 30 days

VINIFICATION

Type of Fermentation: cold maceration before fermentation at 25°C

Tanks: Stainless steel with a capacity of 35.000 litres

Time: 7 days

Yeast: Carefully selected for each individual variety

TASTING NOTES

APPEARANCE: Intense red colour

NOSE: Fruits, spice and cinnamon aroma

TASTE: Silky smooth on the palate with full fresh red fruit flavours.

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, piquillo peppers and leek or spring-onion vol-au-vonts. Its pleasant yet intense flavour stands up well to dishes such as char-grilled meats, beef stews, chicken curry, sautéed vegetables with meat or prawns, rice dishes with vegetables, pork tenderloin and baked potatoes filled with foie gras or meat. It is also the perfect way to finish a meal when served alongside strong cheeses or even fruit, especially pear, poached in the very same wine.

Try with baked apples flambéed with sugar.

Serve at the recommended temperature of 15° C.

FORMAT

75cl. bottles in boxes of 6.



BARBADILLO

DESDE 1821