



# MONTGRAS®

# QUATRO

## 2007

Four outstanding grape varieties compose this singular and distinctive red wine. Quatro is the outcome of a judicious oak aged blend that shows the optimum balance between ripe fruit and velvety smooth tannins as well as the true characteristic of this particular vintage year.

### Awards

- 5 Stars – Exceptional (Restaurant Wine, February, 2009, U.S.A.)
- 89+ Points (Wine Advocate, October 2008, U.S.A.)
- Gold Medal (Concours Mondial De Bruxelles Chile 2008)
- Silver Medal (International Wine & Spirit Competition 2008, U.K.)
- 87 Points – Buying Guide (Wine Enthusiast, November 2008)
- Gold Medal & Best Chilean Wine (Japan Wine Challenge 2008, Japan)
- Highly Recommended (Miami Herald, June 2008, U.S.A.)

### Description

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|-----------------------------|---|
| <b>Appearance</b>           | : Deep ruby red with violet notes.  |
| <b>Aromas</b>               | : Ripe black fruit such as dry plums and figs, berries, blueberries, black plums and cassis. Then some chocolate and black pepper appears. All this elegance, melted with the barrel ageing gives us those notes of vanilla and toast that we can feel in the nose, but more at the end of mouth.   |
| <b>Flavours</b>             | : An elegant but powerful wine. Entering mouth you can feel sweet, soft and round tannins. At mid mouth we can feel its weight and power, showing as a wine with good structure. At the end, where we can still remember the black fruit, leave a bit more but in a less shy way its path through French oak. Pleasant persistence that invites us to continue enjoying Quatro. In bottle it will evolve in a favourable way. |
| <b>Varietal Composition</b> | : 30% Cabernet Sauvignon<br>30% Malbec<br>25% Carmenère<br>15% Syrah  |
| <b>Appellation</b>          | : Colchagua Valley  |
| <b>Vineyards</b>            | : Colchagua and Maipo Valley  |
| <b>Trellis System</b>       | : Vertical shoot positioning  |
| <b>Soil Type</b>            | : Cabernet Sauvignon & Carmenère: alluvial. Malbec: clay.<br>Syrah: granitic and volcanic.  |
| <b>Age of Vines</b>         | : 7 - 9 years old   |

### Vinification Process

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|---------------------------------|--|
| <b>Harvest Date</b>             | : Cabernet Sauvignon: April 20 <sup>th</sup> – 25 <sup>th</sup> & May 7 <sup>th</sup> . Malbec: April 19 <sup>th</sup><br>Carmenère: May 12 <sup>th</sup> and Syrah: April 22 <sup>nd</sup> , 2007 |
| <b>Cold Soaking</b>             | : 4 days   |
| <b>Yeast</b>                    | : EC 1118  |
| <b>Fermentation Temperature</b> | : 28° - 30° C / 82° - 86° F  |
| <b>Pump-Overs</b>               | : Soft pump-overs and delestages   |
| <b>Total Skin Contact</b>       | : 21 days  |
| <b>Filtration</b>               | : Soft sheet filtration  |

### Ageing Process

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|-------------------------|---|
| <b>Blend in Oak</b>     | : 70%   |
| <b>Contact</b>          |   |
| <b>Time in Oak</b>      | : 12 months   |
| <b>Type of Oak</b>      | : 90% French,<br>10% American   |
| <b>Age of Oak</b>       | : 82% new<br>18% second use   |
| <b>Ageing Potential</b> | : 4 to 5 years, but<br>recommended to consume<br>within 3 years, at its<br>highest potential. |

### Analysis

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|-----------------------|----------------------------------|
| <b>Alcohol</b>        | : 14.5%                          |
| <b>Residual Sugar</b> | : 3.17 gr/lit                    |
| <b>Total Acidity</b>  | : 5.79 gr/lit (as tartaric acid) |
| <b>PH</b>             | : 3.50                           |
| <b>Cases Produced</b> | : 14,500                         |

### Serving Suggestions

- |                  |          |                    |                             |
|------------------|----------|--------------------|-----------------------------|
| <b>Glassware</b> | : Riedel | <b>Temperature</b> | : 17° - 19° C / 61° - 64° F |
|------------------|----------|--------------------|-----------------------------|



### **Winemaker's Comments**

The grapes for this wine come from balanced vineyards of a unique and special character. The 2007 vintage was a very good year for the Syrah from Colchagua, giving Quatro notes of blueberries, red fruit, sweet tannins and great colour. On the other hand, the Cabernet Sauvignon rules with its aromas and structure, but kindly and elegantly lets the Malbec show its sweet tannins. Finally, the Carmenère from Maipo Valley doesn't lag behind, adorning the wine's structure, depth and colour.

*Santiago Margozzini*

Colchagua: Winemaking Region of the Year 2005 \* Wine Enthusiast \* [www.montgras.cl](http://www.montgras.cl)