



MONTGRAS

# QUATRO

## 2011

*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

90 Pts. (Descorchados 2013 Wine Guide by Patricio Tapia, October 2012, Chile)



### Description

- Appearance** : Deep ruby red with purple notes.  
**Aromas** : Several layers of aromas that range from blackberries, currants, touches of herbs and flowers, all framed in cedar and toast of the oak ageing.
- Flavours** : Well focused on a rich, vibrant core of ripe blackberry and black cherry. A rich array of flavours that are deep, smooth, rich and concentrated, followed by a long, intense and persistent finish.
- Varietal Composition** : 40% Cabernet Sauvignon, 35% Carmenère, 15% Malbec & 10% Syrah
- Appellation** : 85% Colchagua Valley and 15% Maipo Valley.  
**Vineyards** : MontGras, San José Estate in Colchagua; Intriga Estate in Maipo.  
**Trellis System** : Lyre and vertical shoot positioning.  
**Soil Type** : Clay and alluvial stony soils.  
**Age of Vines** : 18 years average .

### Vinification Process

- Harvest Date** : All the fruit was handpicked from selected vineyard blocks. The Malbec between April 14<sup>th</sup> and 18<sup>th</sup>; the Syrah on April 18<sup>th</sup> & 19<sup>th</sup>; the Cabernet Sauvignon between the 3<sup>rd</sup> and 5<sup>th</sup> of May and lastly, the Carmenère on May 18<sup>th</sup>, 2011.
- Cold Soaking** : 3 days.  
**Yeast** : PDM  
**Fermentation Temperature** : Between 28° and 31° C / 82° and 88° F.  
**Pump-Overs** : 3 per day, 2 minutes per ton.  
**Total Skin Contact** : 21 days.

### Ageing Process

- Wine / Blend in Oak** : 100%.  
**Time in Oak** : 10 months.  
**Type of Oak** : 70% French,  
 30% American,  
**Age of Oak** : 30% new.  
**Ageing Potential** : 5 years.

### Analysis

- Alcohol** : 14.1%.  
**Residual Sugar** : 1.73 gr/lt.  
**Total Acidity** : 4.6 gr/lt.(as tartaric acid).  
**pH** : 3.6  
**Cases Produced** : 30,000

### Serving Suggestions

- Glassware** : Riedel **Temperature** : 17° - 19° C / 61° - 64° F



Colchagua: Winemaking Region of the Year 2005 \* Wine Enthusiast  
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