



# MONTGRAS.

## QUATRO

2014

*Four outstanding red varieties make up this blend of unparalleled character. Quatro is a wine that year after year shows a canvass of new flavours, aromas and sensations.*

### TECHNICAL SHEET

#### Varietal Composition:

50% Cabernet Sauvignon, 20% Carmenère, 20% Syrah and 10% Malbec

#### Denomination of Origin:

Colchagua Valley

#### Vineyards:

San José and Ninquén in Colchagua, Intriga in Maipo.

#### Year Planted:

1993

#### Trellis System:

Vertical shoot and GDC

#### Irrigation System:

Drip

#### Yield per hectare:

Cabernet Sauvignon	: 7,500 kg
Carmenère	: 8,000 kg
Syrah	: 11,000 kg
Malbec	: 7,800 kg

**Harvest:** All grapes were selected and hand harvested: Cabernet Sauvignon between the 14<sup>th</sup> and the 22<sup>nd</sup> of April; the Syrah on the 20<sup>th</sup> of April; the Carmenère on the 15<sup>th</sup> of May and the Malbec on the 28<sup>th</sup> of May, 2014.

#### Vinification Process:

Yeast PDM, fermentation temperature between 28° - 30° C / 82° - 86° F

#### Ageing Process:

100% of the wine was stored in stainless steel tanks. 50% had oak contact - 90% French, 10% American - for 5 months.

#### Ageing Potential:

Can be enjoyed immediately or cellared for 8 years.

#### Service T°:

16° - 18° C / 61° - 64° F

**Storage Recommendation:** Bottles in horizontal position, with the wine in contact with the cork, in a fresh, dry and dark place at no more than 15° C / 59° F.

### ACCOLADES

- **90 Pts. - Descorchados Wine Guide 2016 - Patricio Tapia, Chile**
- **Gold Medal - Mudus Vini 2016, Germany**

### ANALYSIS

<b>Alcohol</b>	: 14%
<b>Residual Sugar</b>	: 1.7 g/l
<b>Volatile Acidity</b>	: 0.61 g/l
<b>Total Acidity</b>	: 5.02 g/l
<b>pH</b>	: 3.79
<b>Cases Produced</b>	: 33,000

### Winemaker's Comments

Deep ruby red with purple notes.

The nose is invaded by tons of blackberry complemented with touches of spice, cedar and vanilla from the oak ageing. Loaded with ripe black fruit flavours.

Tons of ripe sweet tannins give this wine power, balance with a lingering finish.

- Santiago Margozzini

### Food Pairing:

Barbecued marbled red meats, duck breast, pastas with creamy sauces.

