



MONTGRAS.

QUATRO

2015

Four outstanding white varieties - Chardonnay, Viognier, Semillon, and Sauvignon Blanc - 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:

35% Chardonnay , 35% Viognier, 15% Semillon and 15% Sauvignon Blanc

Denomination of Origin:

Colchagua

Vineyards:

MontGras, Colchagua & Amaral, Leyda

Trellis System:

Vertical shoot positioning.

Irrigation System:

Drip

Yield per hectare:

8 – 10 Tons

Harvest:

Between early March and late April, 2015.

Vinification Process:

Pressing with juice selection. Must clarification at low temperatures. Controlled fermentation at 16 - 17° C / 61° and 63° F, with a mix of stainless and barrel fermentation. Fining and light filtration before bottling.

Ageing Process:

25% Barrel fermented

Ageing Potential:

Can be enjoyed immediately or cellared up to 3 years.

Service T°:

Between 10° and 12° C / 50° and 54° F

Food Pairing: It's an ideal companion for flavourful fish entrées, lobster as well as dishes with scallops.

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. & Among Best White Blends - Descorchados Wine Guide 2016 - Patricio Tapia, Chile

ANALYSIS

Alcohol	: 14%
Residual Sugar	: 1.6 g/l
Volatile Acidity	: 0.34 g/l
Total Acidity	: 5.9 g/l
pH	: 3.2
Cases Produced	: 5,000

Winemaker's Comments

Quatro is the outcome of a judicious blend that shows the optimum balance between ripe fruit, freshness and acidity as well as the true characteristic of this particular vintage year.

Bright and clear, it has aromas of acacia, pineapple and peach. It also exudes ripe fruit, especially custard apple, as well as floral hints.

It has a creamy texture and an appealing, fresh acidity.

- Santiago Margozzini