



MONTGRAS. QUATRO

2016

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

TECHNICAL SHEET

Varietal Composition:

50% Cabernet Sauvignon, 25% Syrah,
15% Carmenere and 10% Malbec.

Denomination of Origin:

Colchagua Valley

Vineyards:

San José and Ninquén in Colchagua.

Year Planted:

1993

Trellis System:

Vertical shoot and GDC

Irrigation System:

Drip

Harvest:

Cabernet Sauvignon was hand harvested between the 20th and the 26th of April; the Syrah on the 25th of April; the Malbec on the 29th April, and the Carmenere on the 3rd of May, 2016.

Vinification Process:

The clusters are destemmed for fermenting with PDM yeast at a maximum temperature of 28° - 30° C / 82° - 86° F. Malolactic fermentation is done naturally in stainless steel tanks and then a part of the wine goes to ageing.

Ageing Process:

80% of the wine had being aged in French barrels for 8 months.

Ageing Potential:

Can be enjoyed immediately or cellared for 8 years.

Service T°:

16° - 18° C / 61° - 64° F

Food Pairing:

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

ANALYSIS

Alcohol	: 14.0%
Residual Sugar	: 2.5 g/l
Volatile Acidity	: 0.68 g/l
Total Acidity	: 4.8 g/l
pH	: 3.62

Winemaker's Comments

Deep purple red. Ripe red fruit aromas, combined with some floral and spicy notes make this wine unique and special on the nose.

Juicy, round and with a good grip give the wine a charming texture. It has very nice, ripe tannins despite the difficulties the vintage presented.

Santiago Margozzini

