



# MONTGRAS.

## QUATRO

2016

*Four outstanding white 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:**

46% Chardonnay, 25% Semillón,  
15% Sauvignon Blanc & 14% Viognier

**Denomination of Origin:**

Colchagua Valley

**Vineyards:**

MontGras, Colchagua & Amaral, Leyda

**Trellis System:**

Vertical shoot positioning.

**Irrigation System:**

Drip

**Harvest:**

The first one being harvested was Semillón on March 10th, then Chardonnay on March 22nd, Sauvignon Blanc on April 2nd, and Viognier on April 8th, 2016.

**Vinification Process:**

The whole cluster are pressed separating the free run juice from the press one. Clarification was done at cold temperatures for then fermenting controlled at 16° - 17° C / 61° - 63° F, with a mix of stainless and barrel fermentation. For fining at the end of the process and doing a light filtration before bottling.

**Ageing Process:**

25% of the wine was barrel fermented.

**Ageing Potential:**

Can be enjoyed immediately or cellared up for 3 years.

**Service T°:**

Between 10° and 12° C / 50° and 54° F

**Food Pairing:**

It's an ideal companion for flavorful fish entrées, lobster as well as dishes with scallops or seafood. Also accompanies appetizers and fresh salads nicely.

### ANALYSIS

<b>Alcohol</b>	: 14.0%
<b>Residual Sugar</b>	: 1.8 g/l
<b>Volatile Acidity</b>	: 0.38 g/l
<b>Total Acidity</b>	: 5.85 g/l
<b>pH</b>	: 3.25

### Winemaker's Comments

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

A nice mix of different fruit aromas such as pineapples, peaches and citrus fruit, all framed by a subtle and elegant toast from the oak.

It has a creamy, round texture combined with a crispy, fresh acidity and mineral touches.

Santiago Margozzini