



MONTGRAS.

QUATRO

2017

Quatro is a work of art; every year the composition of the blend and the label change. For this Limited Edition, in celebration of Quatro's 20th anniversary, we chose Chinese designer Mr. He Peng Fei and his work titled "Overlook the mountains".

TECHNICAL SHEET

Varietal Composition:

40% Chardonnay, 30% Sémillon,
15% Sauvignon Blanc & 15% Viognier

Denomination of Origin:

Colchagua Valley

Vineyards:

MontGras, Colchagua & Amaral, Leyda

Training System:

Vertical shoot positioning

Irrigation System:

Drip

Harvest:

The first grapes to be harvested were Sémillon in early March, followed by Chardonnay at the end of March. Finally, the Sauvignon Blanc and Viognier grapes were picked in early April.

Vinification Process:

The grapes were processed separately: first they were whole cluster pressed, then the juice from each was selected. The must was clarified at cold temperatures and then fermented at 16°C- 17°C / 61°F- 63°F in a mixture of stainless steel tanks and barrels. The wine was clarified and lightly filtered before bottling.

Ageing Process:

25% of the wine was barrel-fermented.

Ageing Potential:

This wine can be enjoyed immediately or cellared for up to 3 years.

Service T°:

Between 10°C and 12°C / 50°F and 54° F

Food Pairing:

This wine pairs very well with highly flavoured dishes containing fish or seafood, such as *chupes* (creamy casseroles) or pasta dishes.

ANALYSIS

Alcohol:	14.0%
Residual Sugar:	1.8 g/l
Volatile Acidity:	0.38 g/l
Total Acidity:	5.5 g/l
pH:	3.4

Winemaker's Comments

Quatro is a blend that achieves a perfect balance between its ripe fruit, freshness and acidity.

This wine is a bright, clean yellow colour. It has pleasant citrus aromas that combine perfectly with the tropical fruit notes from the Chardonnay and Sémillon.

In the mouth, it is full-bodied and well-rounded, with a creamy texture that combines beautifully with its natural crisp acidity.

I invite you to enjoy it!

Santiago Margozzini

