

MONTGRAS.

QUATRO

Red Blend / 2018



Sustainable wines from Chile



VINEYARD

Variety: 45% Cabernet Sauvignon, 25% Syrah, 20% Carmenere & 10% Malbec

D.O: Colchagua Valley

Climate: Mediterranean, with the four seasons of the year clearly defined and significant temperature differences between daytime and night-time.

Soil: Fluvial soils of volcanic origin with clay.

Harvest: Each grape variety was handpicked separately starting with the Syrah during the first weeks of April, followed by the Malbec and then the Cabernet Sauvignon at the end of this month. Ending with the Carmenere that was picked during the first days of May.

WINEMAKING

Winemaker: Santiago Margozzini

Fermentation: The clusters were destemmed for fermenting separately by variety with selected yeasts at a maximum controlled temperature of 28 – 30 °C. The malolactic fermentation was done naturally in French oak barrels.

Ageing: 100% of the final wine was barrel aged during 5 months.

Technical Data:

<i>Alcohol:</i>	14.0 %
<i>Residual Sugar :</i>	3.51 g/l
<i>Total acidity:</i>	4.56 g/l
<i>pH:</i>	3.69

TASTING NOTES

Colour: Bright and crystal-clear red colour.

Aromas: Intense ripe red fruits aromas, highlighting blackcurrants with an elegant touch of spices in the background.

Palate: With a juicy and round mouth and with a very good texture and a long ending with fruity notes that come back again in the aftertaste.

SERVING SUGGESTION

It is a very gastronomic wine, that can food pair with red grilled meats, white meats and/or pastas.



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