



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:

55% Cabernet Sauvignon, 15% Syrah, 15% Carmenere and 15% Malbec.

Denomination of Origin:

Colchagua Valley

Vineyards:

San José in Colchagua and Intriga in Maipo.

Training System:

Vertical shoot positioning and GDC

Irrigation System:

Drip

Harvest:

Each grape variety was handpicked separately. The Syrah was harvested at the end of March, followed by the Malbec at the beginning of April. Next came the Cabernet Sauvignon and finally the Carmenere was picked at the end of April.

Vinification Process:

The clusters were destemmed. Each variety was separately fermented in a tank with selected yeasts at a maximum temperature of 28°C-30°C/82°F-86°F. Malolactic fermentation took place naturally in barrels prior to blending.

Ageing Process:

100% of the wine was aged in French barrels for 5 months.

Ageing Potential:

This wine can be enjoyed immediately or cellared for 8 years.

Service T°:

16°C-18°C / 61°F- 64°F

Food Pairing:

Barbecued marbled red meats, duck breast, pasta dishes with creamy sauces.

ANALYSIS

Alcohol: 14.0%

Residual Sugar: 4.28 g/l

Volatile Acidity: 0.61 g/l

Total Acidity: 4.97 g/l

pH: 3.63

Winemaker's Comments

Quatro is a blend that achieves a perfect balance between the varieties it is made of.

Clean, it is a shiny, bright red colour with aromas of ripe red fruits in their maximum glory.

It has a juicy and round mouth, and the tannins provide it with a very good structure. There are upfront blackcurrant notes, with subtle spicy notes in the background that add elegance.

This is a tremendous and unique wine.

I invite you to taste it!

Santiago Margozzini

