



# QUATRO

White Blend / 2019



Sustainable wines from Chile



## VINEYARD

**Variety:** 50% Chardonnay, 20% Semillón, 15% Viognier & 15% Sauvignon Blanc

**D.O:** Colchagua Valley

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

**Soil:** Mainly coming from Colchagua with deep fluvial clayey soils, together with some of Leyda, that has granitic coastal soils.

**Harvest:** Each grape variety was handpicked separately starting the first weeks of march with Semillon, followed by Sauvignon Blanc, Chardonnay and finally Viognier at the end of the same month.

## WINEMAKING

**Winemaker:** Santiago Margozzini

**Fermentation:** As the same as the harvest the fermentation was done separately for each variety. The clusters were whole pressed directly for being clarified and then the juice fermented at low temperatures of 16-17°C in stainless steel tanks.

**Ageing:** 20% of the final blend was barrel fermented.

## Technical Data:

<b>Alcohol:</b>	14.0 %
<b>Residual Sugar:</b>	2.25 g/l
<b>Total acidity:</b>	4.94 g/l
<b>pH:</b>	3.29

## TASTING NOTES

**Colour:** Brilliant yellow colour with delicate golden touches.

**Aromas:** Highlight by tropical notes such as passion fruit and mango with subtle grapefruit citric notes and floral touches at the end.

**Palate:** It has a creamy mouth with a texture that surrounds the palate. With fruity notes together with a nice and well balance acidity.

## SERVING SUGGESTION

Very versatile wine for food pairing with flavorful and spicy dishes of fish, white meats and/or pastas.



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