

# MONTGRAS QUATRO

## Red Blend / 2020



### VINEYARD

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

**D.O:** Colchagua Valley

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

**Soil:** This wine is from Colchagua, which has deep, fluvial soils with clay.

**Harvest:** Each grape variety was hand-picked at optimal ripeness, starting with Syrah during mid-March, followed by Malbec, then Cabernet Sauvignon in early April and ending with Carmenère.

### WINEMAKING

**Winemaker:** Santiago Margozzini

**Fermentation:** The clusters were destemmed and each variety was separately fermented in stainless steel tanks with selected yeasts at a controlled maximum temperature of 28°C–30°C.

**Ageing:** 80% of the final wine was barrel-aged for 6 months.

### Technical Data:

<b>Alcohol:</b>	14.0 %
<b>Residual Sugar :</b>	6.74 g/l
<b>Total acidity:</b>	6.15 g/l
<b>pH:</b>	3.50

### TASTING NOTES

**Colour:** Deep ruby colour with purplish hues.

**Aromas:** Intense berry aromas, like blackcurrants, blueberries and cherry jam, combined with hints of black pepper.

**Palate:** Nice volume and juicy tannins with a smooth, enveloping texture. The palate reveals flavourful fresh red fruit together with elegant hints of cassis, hazelnuts and nutmeg.

### SERVING SUGGESTION

This is a versatile, food-friendly wine that pairs well with red or white meat, as well as grilled fish or even pasta dishes.

*Viña MontGras is committed to sustainability and the environment:*

