

MONTGRAS QUATRO

Red Blend / 2021



VINEYARD

Variety: 43% Cabernet Sauvignon, 27% 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: Benjamín Leiva

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:

Alcohol:	14.0 %
Residual Sugar :	2.04 g/l
Total acidity:	5.4 g/l
pH:	3.56

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:

