

# MONTGRAS QUATRO

## White Blend / 2021



### VINEYARD

**Variety:** 51% Vermentino, 23% Verdejo, 17% Viognier & 9% Albariño.

**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, and granitic coastal soils with some layers of clay.

**Harvest:** Each grape variety was handpicked separately starting on the middle of March with Viognier, followed then by Verdejo and Vermentino at the end of the same month to finish with Albariño on the first week of April.

### WINEMAKING

**Winemaker:** Benjamín Leiva

**Fermentation:** All the clusters of different varieties were whole pressed directly for being clarified and then fermented at low controlled temperatures looking for preserving its primary aromas.

**Ageing:** Only in stainless tanks for preserving and enhance the fruity characteristics of each variety.

### Technical Data:

<b>Alcohol:</b>	13.0 %
<b>Residual Sugar :</b>	1.82 g/l
<b>Total acidity:</b>	5.55 g/l
<b>pH:</b>	3.18

### TASTING NOTES

**Colour:** Brilliant lemon yellow colour with greenish nuances.

**Aromas:** Nice fresh green apple aromas, lime and grapefruit together with a subtle herbal and floral touch.

**Palate:** It has a creamy texture that surrounds the palate with pleasant and fruity notes of pineapple, peach and dry apple in addition to a nice and well balance acidity.

### SERVING SUGGESTION

Easy wine for food pairing with diverse and spicy dishes of fishes, seafood and/or white meats. The enveloping texture in the mouth contributed by the Vermentino and Verdejo, together with the complex aromas from the Albariño and Viognier, gives the versatility to pair well with a wide range of food.

*Viña MontGras is committed to sustainability and the env.*