

MONTGRAS QUATRO

White Blend / 2022



VINEYARD

Variety: Viognier 37%, Verdejo 32%, Vermentino 26% y Albariño 5%.

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 the 1st of April with Vermentino, followed then by Verdejo and Viognier to finish with Albariño on the middle 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:

Alcohol:	13.5 %
Residual Sugar:	1.64 g/l
Total acidity:	6.3 g/l
pH:	3.2

TASTING NOTES

Colour: Brilliant yellow colour with greenish nuances.

Aromas: Pleasant aromas of grapefruit, citrus peel, floral and fruity notes, along with subtle herbal touches.

Palate: It is a complex wine that has a juicy acidity with a long and elegant finish.

SERVING SUGGESTION

It can be paired with fresh cheeses, white meats and can be perfectly enjoyed on its own.

Viña MontGras is committed to sustainability and the env.

