



# QUATRO

## White Blend / 2018



Sustainable wines from Chile



### VINEYARD

**Variety:** 50% Chardonnay, 25% Semillón, 15% Viognier & 10% 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 alluvial soils with a small proportion of limestone.

**Harvest:** Each grape variety was handpicked separately starting the first weeks of march with Sauvignon Blanc, followed by Viognier, Semillón and finally Chardonnay at the beginning of April.

### 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 and a part in barrels.

**Ageing:** 25% of the final blend was barrel fermented.

### Technical Data:

<i>Alcohol:</i>	14.0 %
<i>Residual Sugar:</i>	3.37 g/l
<i>Total acidity:</i>	5.08 g/l
<i>pH:</i>	3.28

### TASTING NOTES

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

**Aromas:** Complex nose integrated by tropical notes such as passion fruit nicely blended with grapefruit and subtle floral notes at the end.

**Palate:** It has a creamy mouth with a nice acidity that lifts it. With a long and pleasant texture that surrounds the palate.

### SERVING SUGGESTION

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

