



Quinto Cuarto Solera Non-vintage



In South America when a chef surprises us with something made of an uncommon cut of meat, or exotic veg, we say it is the quinto quarto or, “fifth quarter”. When an entire lamb is roasted on a spit and the unknown bits are particularly tasty: quinto quarto. In these times this unexpected delight has become a moniker for making a more complete and flavourful use of wonderful ingredients in the kitchen or on the farm.



- Alcohol: 14 % vol
- pH: 3,3
- Acidity: 6,47 g/l
- Residual sugar: 2,30 g/l

- bottles filled
- barrels



In a nutshell

- In these times this unexpected delight has become a moniker for making a more complete and flavourful use of wonderful ingredients in the kitchen or on the farm.
- Sometimes in the cellar a particular barrel simply does not fit with the others. It’s delicious but it is too hard-- unready. We collect these barrels at the back of the cellar to give them more time-- 1-2 Winters more time, to calm down. Eventually they soften and we include them in this solera.
- Made Solera style
- ...
- vintages 2007 – 2015

What you need to know

**The Vineyard &
Farming**

- Too many to mention but most all of them have granitic soils / sub-soils have cracked and decomposed granite that allow roots to drink deep down

- On the Coastal Range of mountains (not the Andes) much older and more importantly much slower to cool than the Andes ie crystals granite quartz

This wine was grown by Garage with our team after 15 years of experience reviving old vines with small farmers

Combination of original methods of cultivating the vineyard and the lens, analysis and ideas of science via Prof Alvaro Peña our in-house PhD in Viticulture.

Farmed by hand and horse

Uncertified organic

Pruned with the moon cycles but not to fit a modern bio-dynamic calendar but rather corresponding to tradition in the neighborhood.

Winemaking:

Naturally fermented with native yeasts

- Conical oval shaped lagar fermenters (open) 1,500 kgs-3,000

- Caps punched down by hand

- No temp control (besides opening closing windows) open tank, no nada

Elevage:

Aged in barrels over at least three winters— barrels fourth use or more

Appellation:

(No) / solo: Red Wine from Chile

Varietal:

Includes barrels of Cabernet del Maipo y (dry-farmed) Maule & Itata fruit including Cariñena, Garnacha, Monastrell, Cinsault Pais

Color:

Ruby

Personality:

Man of the world with sexy wrinkles

How many lots?

One, solera, every 2-3 years

Previous Bottlings

We have made 4 previous solera bottlings sold under the name Perverso

Ageability

Ready to drink

Best drinking

House: 2020 - 2025

The Vintage

- 2007-2018

House note

“Deep ruby. Intense, spice-accented aromas of red- and blackcurrant, pipe tobacco and herbs. Notable evolution and polished character, just enough structure to lend length and a smoky gentle soft finish. Ready to drink.”

Hashtag
#gwco



Scan me!

Critics Notes

Descorchados – Patricio Tapia
Quinto Cuarto Solera **93 Pts**



Anecdotal narrative

Quinto Cuarto or the Fifth Quarter refers to the recovering of parts once lost to wasteful ways. It is a moniker for making the complete use of things in the kitchen or on the farm.