

# BISQUERTT

Family Vineyards

## TRALCA

*From the depths of the Marchihue bedrock roarse the thunderous mystery that bequeaths us all the love, passion, and strength of our forefathers, those celebrated Pioneers of the Colchagua Valley. A tribute to their dedication and precious legacy. Maximum expression of complexity and elegance, the result of a long and passionate search for our own identity and character.*

Tralca is an extremely delicate production that begins in a special sector of our El Chequen estate, where the vines and harvests benefit from differentiated management.

This rust-red terroir of volcanic origin and colluvial rocky clay soils whose drainage and porosity allow the roots to dig deep.



# BISQUERTT

*Family Vineyards*



Vintage	2015
Appellation	Marchihue
Variety	Blend
Alcohol (%)	14,
pH	3,5
Acidity (g/l)	3,45
Sugar (g/l)	2,8
Soil	The low and concave areas of the estate have low-fertility soil of mixed clay-loam alluvial-colluvial soil and presence of medium-depth granite rock.
Vineyard Management	Environmentally friendly
Ton/ha	5
Harvest	Manual harvest on trays starting in early April and finishing with Carmenère in early May.
Vinification	Crushing without rollers, cold pre-fermentation maceration for 48 hours
Fermentation	Fermentation in stainless steel tanks and gentle pumping over 2-3 times a day. Malolactic fermentation in second- and third-fill barrels.
Aging	In new and second-fill barrels and cement eggs for 24-30 months.
Tasting Notes	<p>Tralca is a deep ruby red color with brick red hues, broad-shouldered, full-bodied wine that features complex aromas ranging from ripe and candied red and black fruit, sweet spices, flowers, hints of smoke and leather, pepper, menthol, tea leaves, and mocha. Mouth-filling and round, the palate reveals silky, juicy and elegant tannins, persistent and balanced acidity, formidable structure and persistent and elegant finish.</p>
Pairing Suggestions	<p>Given its complexity, Tralca pairs to perfection with a wide range of stewed and oven-roasted meat- and game-based dishes, as well as ripened cheeses and fine cold meats.</p> <p>Served at 17°C.</p>