

# BISQUERTT

Family Vineyards

## TRALCA

*From the depths of the Marchihue bedrock roars 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.



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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	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.
Pairing Suggestions	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.  Served at 17°C.