

BISQUERTT

Family Vineyards



CHILE
Q CLAY®

With all of the strength and freshness that comes with the cold Pacific Ocean wind, the gentle yet indomitable granitic clay hillsides of Chequen emerges the whirlwind of this unique and impetuous syrah.

Q Clay begins among the rows in the micro-terroir in Marchihue. The shallow clay and granitic soils formed during the Quaternary period of Chile's Coastal Range lend special characteristics to the vineyard. Soils with good drainage, high porosity, and moderate fertility in conjunction with the specific morphology and coastally influence climate produce our best wines.

C H I L E



Variety	Blend
Vintage	2015
Appellation	Marchihue
Vineyard	El Chequén Estate. 20-year old vineyard located 30 km from the ocean. Ungrafted, VSP-trained mass selection planted on slopes. Automatic irrigation system. These plants do not produce a thick vegetative mass. The base Syrah is sourced from vineyards planted on slopes.
Climate	Mediterranean climate with ocean influence and temperatures ranging from 8º to 12ºC in winter and from 18º to 29ºC in summer. Annual precipitation: 500 mm.
Soil	Quaternary medium-depth clay soil on granite matrix on the Coastal Range. Various clay “colors” intertwine in the profile with a predominant red clay component.
Harvest	Manual harvest beginning the second week of April. Crushing without rollers, cold pre-fermentation maceration for 48 hours, traditional fermentation in stainless steel tanks with selected yeasts and malolactic fermentation in second- and third-fill barrels. Aging: 30-hl vats.
Fermentation	20% in open barrels with native yeasts, manual pumping over and daily aeration.
Aging	12 months in 30-hl oak french foudres and 50-hl naked concrete vats.
Alcohol (%)	13,9
pH	3,52
Acidity (g/l)	3,6
Sugar (g/l)	3,2
Tasting Notes	Q Clay reveals a deep, intense red color with violet hues and rich aromatic complexity that opens up in layers of abundant red and black fruit, blackberries, raspberries, plums, and spices like pepper and clove and features a very marked animal profile from the higher percentage of Syrah in the blend that brings in leather, animal skin, smoke and mineral notes. The palate is broad, complex and offers balanced acidity. The wine reveals powerful but silky and elegant tannins and a nervous character that leads to a long, intense and elegant finish.
Pairing Suggestions	Q Clay is the perfect match for all kinds of game like Wild boar, deer, rhea, guanaco and lamb. Also pairs well with strong-flavored cheeses like Manchego and blue, and game and fine cold meats.
Recommended Serving	Autumn / Winter 16ºC.



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