

  
**BISQUERTT**  
*Family Vineyards*

## TRALCA

*From the depths of the Marchihue bedrock roars the thunderous mystery that bequeaths us all of 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.*

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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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Year	2010
DO	Marchihue
Variety	Blend
Alcohol (%)	14,5
pH	3,52
Acidity (g/l)	3,69
Sugar (g/l)	2,9
Vineyard Management	Natural
Ton/hectare	5
Harvest	Grapes picked by hand into trays in the early morning hours between the 2nd week of April and the 1st week of May.
Vinification	Manual selection.
Fermentation	Cold maceration for 48 hrs. in stainless steel tanks. Low pumpover frequency.
Ageing	24 months in french oak barrels.
Tasting Notes	Deep ruby red with a light brick tone. Intense, complex nose with a fruit base with a developing bouquet reflecting spice and a touch of liqueur. Broad palate with excellent structure and elegant, juicy tannins and fresh acidity evoking ripe red fruit. Notes of mocha and jam on the long, creamy finish.
Food Pairing	Ideal with roasted or slow-cooked leaner cuts of meat. Also pairs well with aged cheeses and vegetable casseroles. Serve at 17°C/63°F.



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