

# 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 (55%C.Sauvignon, 27%Carmenere, 12%Malbec, 6%Syrah)   |
| 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>   |