

TRALCA



Variety	: Blend (55% C.Sauvignon, 27% Carmenere, 12% Malbec, 6% Syrah)	Alcohol	: 14
Vintage	: 2018	pH	: 3,54
Appellation	: Marchihue	Acidity (g/l)	: 5,54
		Sugarr (g/l)	: 3,00

Vinification : Crushing without roller, cold pre-fermentation maceration for 48 hours.

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.

Harvest : Manual harvest on tray starting the third week of April and finishing with Carmenere teh second week of May.

Fermentation : Fermentation in stainless steel tanks and gentle pumping over 2-3 times a day, Maloctic 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.

Temperature for serving :Served at 17°C.