

# TRALCA



<b>Variety</b>	: Blend (75% C. Sauvignon, 18% Carmenere, 7% Malbec)	<b>Alcohol</b>	: 14
<b>Vintage</b>	: 2020	<b>pH</b>	: 3,55
<b>Appellation</b>	: Marchihue	<b>Acidity (g/l)</b>	: 5,73
		<b>Sugarr (g/l)</b>	: 3,00

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**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 fourth 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.

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**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.