



CHILE



Variety	: Blend (70%Syrah - 30%Malbec)	Alcohol (%)	: 14
Vintage	: 2021	pH	: 3,76
Appellation	: Marchihue - El Chequén	Acidity (g/L)	: 4,76
		Sugar (g/L)	: 2,31

Vineyard :El Chequen Estate.
20 years old vineyard located 30 km from the ocean. Ungrafted, VSP-trained mass selection planted on slopes. Automatic irrigation system. The plants do not produce a thick vegetative mass. The base Syrah is sourced from vineyard planted on slopes.

Climate : Mediterranean climate with ocean influence and temperatures ranging fom 8° to 12° in winter and from 18° to 29° in summer. Annual precipitation; 500 mm.

Soil : Quaternary medium-depth clay soil on granite matrix on the Coastal Range. Varius clay “colors” intertwine in the profile with a predominant red clay component.

Harvest : Manual harvest beginning the third week of April. Crushing without rollers, cold pre-fermentation maceration for 48 hours.

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.

Tasting Notes : Q Clay reveals a deep, intense red color with violet hues and rich aromaticC 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 nervous character that leads to a long, intense and elegant finish.

Pairing suggestions : Q Clay is the perfect match for all kkiknd off game like Wild board, deer, rhea, guanaco and lamb. Also pairs well with strong-flavored cheeses like Manchego and blue, and game and cold meats.

Recommended serving : Autum / Winter: 16°C
Spring / Summer: 13°C.

BISQUERTT
Family Vineyards