

Polkura

AYLIN

VITICULTURE

Varietal Composition: 100% Sauvignon Blanc
Denomination of Origin: Leyda, San Antonio Valley, Chile
Trellising system: Vertical Shoot positioning
Pruning: Guyot
Irrigation: Drip
Soil: Clay loam with decomposed granite

VINIFICATION

Harvest date: End of March
Picking method: Hand
Transport: 450 kg bins
Fruit selection: Bunches before destemming
Crusher: Yes
Cold soaking (8-11°C): 4-5 days
Pectolitic enzyme: Novozymes FCH
Pressing: up to 0.8 bars
Must sediment settling: up to 100 NTU
Yeast: VL-3
Yeast Nutrients: Go-Ferm, Superfood, FDA
Temperature of Fermentation: 15-16°C
Alcoholic fermentation: 20-21 days

AGEING

French oak: 10% with batonnage
Stainless steel: 90% with stirring of the fine lees

BOTTLING

Stabilization: Tartaric and proteic
Filtration: Plate and cartridge
Date of bottling: August 15, 2016
Sealing: Screw cap
Total production: 700 cases

ANALYSIS

Alcohol: 14.3% by vol.
Residual Sugar: 1.72 g/l
Total acidity: 7.08 g/l (H2SO4)
pH: 3.29

Tasting Notes:

Pale yellow-green in color. On the nose, there are citric notes as well as herbal. On the palate, there's an acidity that is very well-balanced with the alcohol, with medium texture and intensity. It's a wine with an unhurried finish.

Sven Bruchfeld

POLKURA is a wine growing project, started in 2002 by the Muñoz and Bruchfeld families, with the purpose of making an exceptional wine, based on the exciting Syrah grape variety. Marchigüe, the western end of the Colchagua Valley in Chile was chosen as the ideal site, for it has shown enormous potential to produce this varietal.

POLKURA is the name of a little hill, located inside the vineyard. On its slopes grow the grapes, which make this wine. POLKURA means "Yellow stone" in the native Chilean Mapuche language, referring to large amounts of yellow granite spread along the clay soils of the area. Decomposed granite imparts the wine with mineralogy and elegance, whereas clay gives it body and structure. The moderate coastal climate adds spice and fruitiness, resulting in a fine, yet complex and full bodied wine with very good balance.

MARCHIGÜE . COLCHAGUA VALLEY . CHILE
2016



Aylín comes from the Leyda area, in the San Antonio Valley, a few miles from the Pacific Ocean. Its cool climate and the influence of the sea breezes make this valley the birthplace of renowned New World Sauvignon Blanc.

"Clarity and transparency" is the meaning of its name in the native Mapuche language. That is exactly what was aimed for with this wine: a clear and vibrant Sauvignon Blanc, with a strong mineral character and an evident sense of origin.



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