

POLKURA GSM+T

Grenache Noir, Syrah, Mourvedre + Tempranillo 2013

Polkura GSM+T



VITICULTURE

Varietal Composition:	Grenache noir 30%, Syrah 30%, Mourvedre 10% and Tempranillo 30%
Appellation of Origin:	Marchigüe Area, Colchagua Valley, Chile
Trellising system:	Vertical shoot positioning
Pruning:	Cordon
Irrigation:	Drip
Soil type:	Decomposed granite and clay.

VINIFICATION

Harvest date:	April 3rd - May 11th
Harvest method:	Hand
Transport:	13 kg boxes
Fruit selection:	Berries, after destemming
Crushing:	Yes
Cold soaking (8 - 11°C):	3-4 days
Yeast:	Actiflor B
Yeast nutrients:	Go-Ferm, Superfood, DAP
Fermentation temperature:	Day 1-3: 27-29 °C Day 3 - 8: 26-28 °C
Alcoholic fermentation:	7-10 days
Pump-overs:	Day 1-3: 3 per day plus 2 rack and returns Day 3-6: 2 per day plus 1 rack and return Day 6-35: No pump-over
Total skin contact:	30 days
Malolactic fermentation:	100% in barrels.

AGEING

Vessel type:	Used Oak Barrels
Rackings:	1

BOTTLING

Stabilisation:	No
Fining:	No
Filtration:	No
Bottling date:	June 30th, 2015.
Stoppers:	Amorim Natural Extra
Bottling machine:	Monoblock vacuum
Total production:	1.500 bottles

ANALYSIS

Alcohol:	14,8% by vol.
Residual Sugar:	2,37 g/l
Total acidity:	3,56 g/l H2SO4
pH:	3,59

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, at 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 that make this wine. POLKURA means "Yellow Stone" in the native Chilean Mapuche language, making reference to large amounts of yellow granite spread along the clay soils of the area. Decomposed granite imparts the wine with minerality 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.

GSM stands for the initials of the varieties Grenache, Syrah and Mourvedre, which is a commonly used blend in many parts of the world. T stands for Tempranillo, which is NOT something that is found very often blended with the other three. The three varieties were planted on a small parcel for experimental purposes along with our main variety Syrah. Grenache is fruit, Syrah is texture, Mourvedre is the back bone and Tempranillo brings it all together.



WINEMAKER'S COMMENTS

Each year has something specific that characterizes it. It was tremendously important this year to not let the vineyard produce all that it wanted to, in order to not lose quality, but it's also important to not completely get in the way of nature. 2013 blessed us with a lot of excellent quality wine. This year the Grenache Noir lost some of its starring role in terms of percentage due to an increased presence of Tempranillo. The tannins in the Tempranillo lend a special nerve to this undoubtedly entertaining blend.

TASTING NOTES

Brilliant red-violet in color, with a medium-high intensity. On the nose the aromas are of raspberries and blackberries. In the mouth the penetrating acidity jumps out, but is well-balanced with the roundness of the tannins. There are multiple layers of flavors that denote complexity. The wine has a medium body but a very long finish.

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