

GSM + T
Polkura

GSM+T

VITICULTURE

Varietal Composition: 40% Grenache noir, 30% Syrah, 20% Tempranillo, 10% Mourvedre

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: End of March through beginning of May

Harvest method: Hand

Transport: 13 kg boxes

Fruit selection: Bunches on elevator and berries, after destemming

Crushing: Rollers

Cold soaking (8-11°C): 4 days

Yeast: B0213, F33

Yeast nutrients: Go-Ferm, Superfood, DAP

Fermentation temperature: Day 1-3: 27-29°C

Day 3-end: 26-28°C

Alcoholic fermentation: 7-10 days

Pump-overs: Day 1-3: 2 or 3 per day with lots of movement

Day 3-end: 2 per day

No pump-overs during post-fermentation maceration

Total skin contact: 40 days on average

Malolactic fermentation: Spontaneous, 100% in barrels until December 2015

AGEING

Vessel type: 100% French oak barrels

Time in barrels: 15 months

Age of barrels: 3rd use and older

Rackings: 1

BOTTLING

Stabilisation: No

Fining: No

Filtration: No

Bottling date: March 28, 2017

Stoppers: 45/24 Amorim Natural Super

Bottling machine: Monoblock vacuum

Total production: 2420 bottles

ANALYSIS

Alcohol: 14.5%

Residual Sugar: 2.13 g/l

Total acidity: 5.05 g/l

Ph: 3.7

Winemaker's comments:

2015 in Marchigüe gave us another of the most notable harvests we've had in the last few years, with wines with lots of character. It was a relatively warm year, but most importantly it gave us a notable level of quality tannins. Grenache noir again takes the leading role in the blend, with an increase in Tempranillo as well, as we had a new section of the vineyard come into production, with high-density planting of these varieties, literally "on the top of the hill".

Tasting notes:

Red in color with a medium intensity. On the nose, there are notes of cherry combined with herbs and leather. It's a wine with medium intensity but very expressive and persistent. The complexity provided by the four grape varieties makes it very interesting. The tannins are smooth, but it has an intense acidity.

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, 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, referring 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.

MARCHIGÜE . COLCHAGUA VALLEY . CHILE

GRENADE NOIR | SYRAH | MOURVEDRE | TEMPRANILLO
2015



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 backbone and Tempranillo brings it all together.



INFO@POLKURA.CL / WWW.POLKURA.CL