

Polkura

GSM+T

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VITICULTURE

Varietal Composition: 28% Grenache, 45% Syrah, 14% Tempranillo, 13% 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 last days of April
Harvest method: Hand harvested
Transport: 13 kg boxes
Fruit selection: Bunches in elevator, berries after destemming
Crushing: Yes
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: 2-3 times per day with lots of movement
Day 3-end: 2 per day
Total skin contact: 40 days on average
Malolactic fermentation: Spontaneous, 100% in barrels until December, 2015

AGEING

Vessel type: French oak, third use
Time in vessel: 15 months
Rackings: 1

BOTTLING

Stabilisation: No
Fining: No
Filtration: No
Bottling date: March 23, 2018
Stoppers: 45/24 Lafitte Natural Súper
Bottling machine: Monoblock vacuum
Total production: 2,342 bottles

ANALYSIS

Alcohol: 14.5%
Residual Sugar: 2.13 g/l
Total acidity: 5.55 g/l
pH: 3.6

Winemaker's comments:

Observing the weather patterns of the year, we decided to begin the harvest a little earlier than normal. The reasoning was that we suspected a rainy harvest season was coming. We couldn't have made a better decision. At the time the rain began, we already had 85% of the grapes in the winery, and were able to bring the rest in just a few days later. One of the lots affected by the rain was one of the Grenache lots, however since 2016 we have enlarged our Grenache vineyard, which allowed us to have enough for this wine.

Tasting notes:

Red-violet in color, and medium intensity. On the nose there are aromas of black fruit, as well as cedar and some cinnamon. Medium acidity on the palate, well-balanced with the sweetness of its tannins. Medium intensity on the palate but a long finish.

Sven Bruchfeld, October 2018

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
2016



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.

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