

Polkura GSM+T

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VITICULTURE

Varietal Composition: 50% Tempranillo, 20% Syrah, 25% Grenache Noir, 5% Mourvedre
Appellation of Origin: Marchigüe, Colchagua Valley, Chile
Trellising system: Vertical shoot positioning
Pruning: Cordon
Irrigation: Drip
Soil type: Decomposed granite and clay

VINIFICATION

Harvest date: March 2018
Harvest method: Hand
Transport: 13 kg boxes
Fruit selection: Berries, after destemming
Crushing: Yes
Cold soaking (8-11°C): 2 days
Yeast: B0213 and F33
Yeast nutrients: Go-Ferm, Superfood, DAP
Fermentation temperature: Days 1-3: 27-29°C
Days 3-end of fermentation: 26-28°C
Alcoholic fermentation: 10 days
Pump-overs: Days 1-3: 2 per day
Days 3-end of fermentation: 1 per day, determined by tasting
No pump-overs during post-fermentation maceration
Total skin contact: 30 days
Malolactic fermentation: Spontaneous, 100% in barrels

AGEING

Vessel type: French oak barrels
Time in barrels: 12 months
Barrel Age: Third use and older
Rackings: 1

BOTTLING

Stabilisation: No
Fining: No
Filtration: No
Bottling date: September 2020
Stoppers: DIAM 5
Bottling machine: Monoblock vacuum
Total production: 1,200 bottles

ANALYSIS

Alcohol: 14.5%
Residual Sugar: 2.01 g/L
Total acidity: 6.00 g/L
pH: 3.5

Winemaker's comments:

This is without a doubt the most interesting vintage in the history of Polkura. At least at the cellar it was the vintage that has caused the most sighs when blending the wines. 2018 was neither warm nor cold. The yields were neither very large nor very small. The acidity is well balanced. Perfection doesn't exist, but if all vintages were like 2018, our job would be very easy. We simply let nature take its course. Just as in 2017, again we had the opportunity to use a greater portion of Tempranillo, making up 50% of this blend. The new plantings in the highest parts of the vineyard are producing not just quality, but good quantities. This addition has been very positive, especially with the notes of red fruit. Having said that, GSM+T continues to be a small production that nicely compliments our portfolio of our wines.

Tasting notes:

Ruby-red in color with medium to high intensity. The nose shows notes of red fruit and some floral aromas. The palate shows a smooth wine with nice texture. There's good balance between the acidity and the sweetness of the fruit. The finish is long, leaving a rather pleasing sensation on the palate.

Sven Bruchfeld, October 2020

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

GRENACHE NOIR | SYRAH | MOURVEDRE | TEMPRANILLO
2018



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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