

Polkura

GSM+T

VITICULTURE

Varietal Composition : 60% Grenache, 20% Syrah, 18% Tempranillo, 2% 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 : March through the second week of April
Harvest method : Hand
Transport : 450 kg boxes
Fruit selection : Bunches in elevator, berries after destemming
Crushing : Yes
Cold soaking (8-11°C) : 2 days
Yeast : BO213 and F33
Yeast nutrients : Go-Ferm, Superfood, DAP
Fermentation temperature : Days 1-3: 27-29°C
Days 3 to end: 26-28°C
Alcoholic fermentation : 7-10 days
Pump-overs : Days 1-3: 2 to 3 per day with lots of movement
Punch-downs in the fermentations in bins
Days 3 to end of fermentation: 2 per day
No pump-overs during post-fermentation maceration

Total skin contact : 30 days on average
Malolactic fermentation : Spontaneous, 100% in barrels

AGEING

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

BOTTLING

Stabilisation: No
Fining: No
Filtration : No
Bottling date : July 29, 2021
Stoppers : DIAM 5
Bottling machine : Monoblock vacuum
Total production : 1,473 bottles

ANALYSIS

Alcohol : 14.5%
Residual Sugar : 2.56 g/L
Total acidity : 6.29 g/L
pH : 3.58

Winemaker's comments:

In terms of temperature, the 2019 season would be considered average, meaning there were no extremes. Rains were limited, as always, given the extensive drought, so were also in the range of "normal". We're seeing a harvest that best represents Chilean wine. In this vintage, Grenache dominates, which is good news as this variety lends a unique fruity profile. We also used just 2% Mourvedre in the blend, due to an error. This principal component was harvested too early, resulting in a wine that couldn't be used in the blend. Errors are also part of the process.

Tasting notes

Ruby-red and violet in color, with medium intensity. The nose shows notes of red fruit and cedar, while the mouth has medium body but a very long finish. There's really great balance between the stinging acidity and the ripeness of the tannins.

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

GRENACHE NOIR | SYRAH | MOURVEDRE | TEMPRANILLO
2019



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.

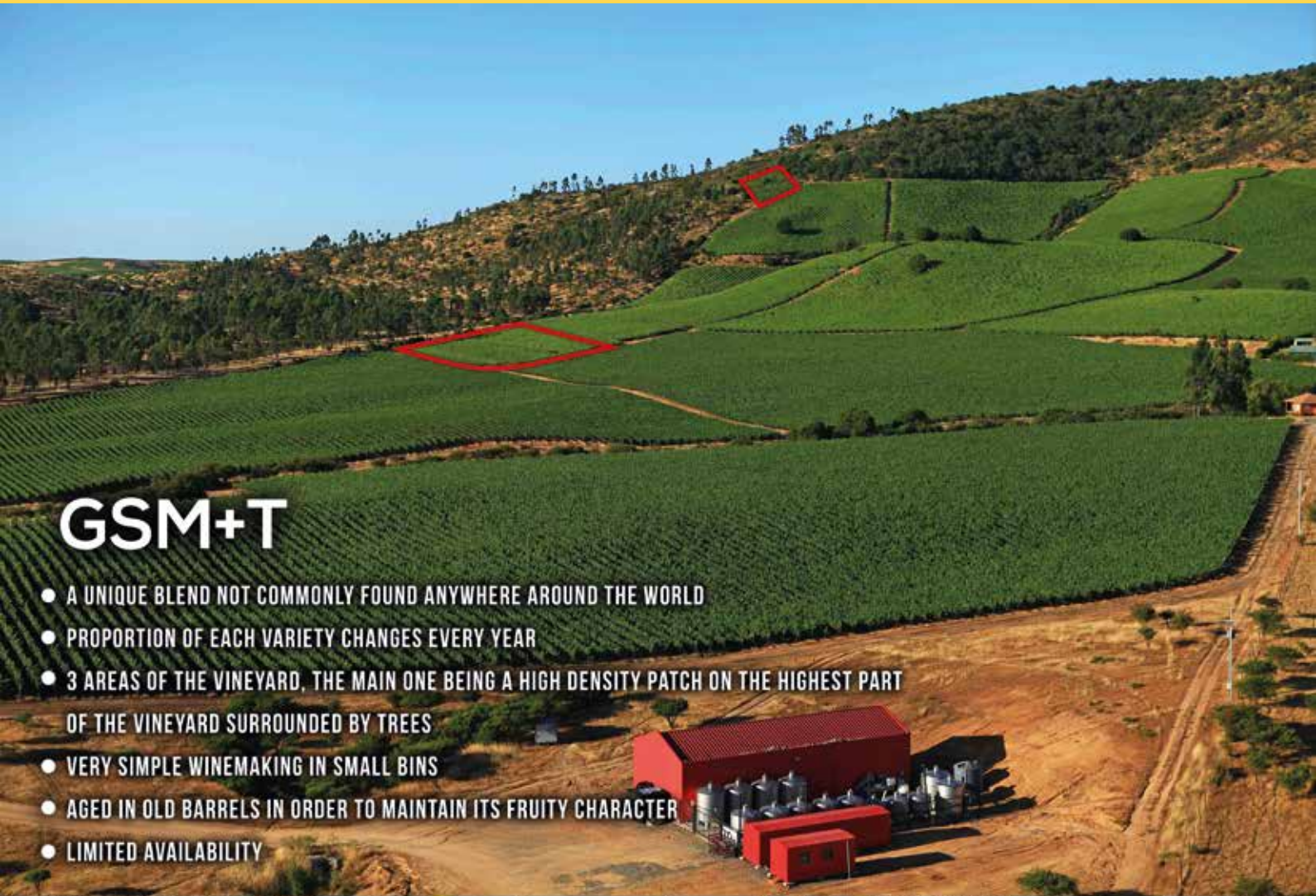


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GRENACHE NOIR | SYRAH | MOURVEDRE | TEMPRANILLO



GSM+T

- A UNIQUE BLEND NOT COMMONLY FOUND ANYWHERE AROUND THE WORLD
- PROPORTION OF EACH VARIETY CHANGES EVERY YEAR
- 3 AREAS OF THE VINEYARD, THE MAIN ONE BEING A HIGH DENSITY PATCH ON THE HIGHEST PART OF THE VINEYARD SURROUNDED BY TREES
- VERY SIMPLE WINEMAKING IN SMALL BINS
- AGED IN OLD BARRELS IN ORDER TO MAINTAIN ITS FRUITY CHARACTER
- LIMITED AVAILABILITY



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