

# Polkura

## GSM+T

### VITICULTURE

Varietal Composition : Grenache Noir 40%, Syrah 20%, Mourvedre 20%, Tempranillo 20%  
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, 2020  
Harvest method : Hand  
Transport : 450-kg harvesting bins  
Fruit selection : Bunches in elevator and berries after destemming  
Crushing : Yes  
Cold soaking (8-11°C) : 3 days  
Yeast : B0213 and F33  
Yeast nutrients : Go-Ferm, Superfood, DAP  
Alcoholic fermentation : 7-10 days  
Pump-overs : Days 1-3: 2-3 times per day with lots of movement  
Days 3-end: 2 times per day  
No pump-overs during the post-fermentation maceration  
Total skin contact : 30 days on average  
Malolactic fermentation : Spontaneous, 100% in barrels

### AGEING

Vessel type : Barrels, 12 months  
Age of vessel : 3 use or older  
Rackings : 1

### BOTTLING

Stabilisation : No  
Fining : No  
Filtration : No  
Bottling date : May 25, 2020  
Stoppers : Amorim XPur  
Bottling machine : Monoblock vacuum  
Total production : 1,500 bottles

### ANALYSIS

Alcohol : 14.2%  
Residual Sugar : 1.61 g/L  
Total acidity : 6.83 g/L  
pH : 3.62

### Winemaker's comments:

The winter months prior to the 2020 harvest were particularly dry, and were followed by a rather warm summer. This gave us low yields that positively affected the quality of the grapes. At the same time, the tannins were pronounced and needed a meticulous hand in the cellar in order to achieve the balance that Polkura's wines are known for. Macerations were short and pump-overs were limited. In the barrel, the work with the lees added a sensation of sweetness and the desired smoothness. In the case of the GSM+T, we're facing one of the most limited productions with just 1,500 bottles made. The composition of this year is dominated by the Grenache Noir with 40%. The rest of the varieties, including Syrah, Mourvedre, and Tempranillo are represented with 20% of each variety.

### Tasting notes

Red in color with medium intensity. There are a lot of spice and herb aromas on the nose, together with notes of tobacco and some cedar. On the palate the wine shows smooth tannins but also big texture and a long finish. There's a very nice balance between the tannin and the fruit, and the combination of the four grape varieties adds a lot of elements that make this wine very versatile to pair with different dishes.

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  
2020



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

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- 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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