

# Lote "d" by POLKURA

## Syrah 2013

# Lote "d"



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, 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 which make this wine. POLKURA means "Yellow Stone" in the native Chilean Mapuche language, making reference to large amounts of yellow granite spread along the clay soils of the area. Decomposed granite imparts the wine 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.



### WINEMAKER'S COMMENTS

Each year has something specific that characterizes it. It was tremendously important this year to not let the vineyard produce all that it wanted to, in order to not lose quality, but it's also important to not completely get in the way of nature. 2013 blessed us with a lot of excellent quality wine.

### TASTING NOTES

Red-violet in color. A lot of fruit on the nose, but well-balanced with spicy notes. In the mouth it has a medium body with an acidity that delivers freshness. It is a wine that finishes slowly.

Sven Bruchfeld  
somewhere around the middle of 2015  
[www.polkura.cl](http://www.polkura.cl)



### VITICULTURE

<b>Varietal Composition:</b>	100% Syrah
<b>Appellation of Origin:</b>	Marchigüe Area, Colchagua Valley, Chile
<b>Trellising system:</b>	Vertical shoot positioning
<b>Pruning:</b>	Cordon
<b>Irrigation:</b>	Drip
<b>Soil type:</b>	Decomposed granite and clay.

### VINIFICATION

<b>Harvest date:</b>	April 15
<b>Harvest method:</b>	Hand
<b>Transport:</b>	13 kg boxes
<b>Fruit selection:</b>	Berries, after destemming
<b>Crushing:</b>	Yes
<b>Cold soaking (8-11°C):</b>	3-4 days
<b>Yeast:</b>	Actiflor B
<b>Yeast nutrients:</b>	Go-Ferm, Superfood, DAP
<b>Fermentation temperature:</b>	Day 1-3: 27-29°C Day 3-8: 26-28°C
<b>Alcoholic fermentation:</b>	7-10 days
<b>Pump-overs:</b>	Day 1-3: 3 per day plus 2 rack and returns Day 3-6: 2 per day plus 1 rack and return Day 6-35: No pump-over
<b>Total skin contact:</b>	30 days
<b>Malolactic fermentation:</b>	100% in Stainless steel

### AGEING

<b>Vessel type:</b>	Lote D was 100% aged in stainless steel tanks. No barrels were used.
<b>Rackings:</b>	1

### BOTTLING

<b>Stabilisation:</b>	No
<b>Fining:</b>	No
<b>Filtration:</b>	No
<b>Bottling date:</b>	August, 2015
<b>Stoppers:</b>	Amorim Natural Extra
<b>Bottling machine:</b>	Monoblock vacuum
<b>Total production:</b>	7.000 bottles / 583 cases

### ANALYSIS

<b>Alcohol:</b>	14,6%
<b>Residual Sugar:</b>	2,1 g/l
<b>Total acidity:</b>	4,57 g/l
<b>pH:</b>	3,71

