

# Polkura

## Lote "d"

### VITICULTURE

Varietal Composition: 90% Syrah, 10% Malbec  
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: First week of March  
Harvest method: Hand  
Transport: 13 kg boxes  
Fruit selection: Berries, after destemming  
Crushing: Yes  
Cold soaking (8-11°C): 3-4 days  
Yeast: Actiflor B  
Yeast nutrients: Go-Ferm, Superfood, DAP  
Fermentation temperature: Day 1-3: 27-29°C  
Day 3-8: 26-28°C

Alcoholic fermentation: 7-10 days  
Pump-overs: Day 1-3: 2 per day with prolonged extraction  
Day 3-6: 2 per day for shorter periods of time  
Day 6-30: no pump-overs

Total skin contact: 30 days  
Malolactic fermentation: 100% in stainless steel

### BOTTLING

Stabilization: No  
Fining: No  
Filtration: No  
Bottling date: October 30, 2019  
Stoppers: DIAM 5  
Bottling machine: Monoblock vacuum  
Total production: 1,000 cases

### ANALYSIS

Alcohol: 14.3%  
Residual Sugar: 2.79 g/L  
Total acidity: 2.96 g/L  
pH: 3.56

### Winemaker's comments:

2017 was the warmest year we've ever registered. It was a good opportunity to harvest early and avoid any overripeness. However, we did have to harvest very quickly. Without a doubt it was the right decision, because the resulting wines, despite the heat, show good balance and finesse that characterize Polkura's wines. While traditionally Lote "d" is made with grapes just from our northern-facing block, which is the warmest in the vineyard, we decided to freshen up the wine with a little Malbec, incorporating aromas of violet and other spices that combine well with the red fruit from the Syrah.

### Tasting notes:

Red with violet glints. On the nose there are aromas of red fruit, particularly berries. On the palate the wine is silky with smooth but firm tannins. The texture and finish are medium. This is a complex wine but with easily recognizable flavors.

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, 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.

MARCHIGÜE . COLCHAGUA VALLEY . CHILE  
SYRAH 2017



Lote "d" comes from a parcel which is 100% north facing. This means more sun exposure. At the same time, the soil is a little different from the rest of the vineyard. More granite and less clay. Wines resulting from this section of the vineyard tend to be less structured yet still very mineral and fruity.



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