

Polkura

LOTE "d"

VITICULTURE

Varietal Composition: 86% Syrah, 10% Grenache N., 2% Tempranillo, 1% Carignan, 1% 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 : Second 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 : Days 1-3: 27-29°C

Days 3-8: 26-28°C

Alcoholic fermentation: 7-10 days

Pump-overs : Days 1-3: 2 per day with prolonged extraction

Days 3-6: 2 per day, shorter

Days 7-30: No pump-overs

Total skin contact : 30 days

Malolactic fermentation : 100% stainless steel

BOTTLING

Stabilization : No

Fining: No

Filtration: No

Bottling date : September 15, 2020

Stoppers: DIAM 5

Bottling machine: Monoblock vacuum

Total production : 1,000 cases

ANALYSIS

Alcohol: 14.4%

Residual Sugar : 2.39 g/L

Total acidity: 4.73 g/L

pH: 3.63

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. This year Lote "d" received some support from a few additions in the final blend that don't normally appear. I'm talking about Grenache, Tempranillo, Carignan, and Mourvedre. The added fruit and texture that these varieties bring to the 2018 wine forced us to consider them. And while this may be unusual for Lote "d", we're always open to new ideas.

Tasting notes:

Red-violet in color with some ruby-red glints. The nose is dominated by red fruit and some rosemary. The wine is elegant and textured on the palate, with very good balance between the smooth tannins and the alcohol. With medium body and medium intensity, the wine has a long finish.

Sven Bruchfeld



MARCHIGÜE . COLCHAGUA VALLEY . CHILE
SYRAH 2018

Lote "d" comes from a parcel which is 100% north facing. This means more sun. 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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