

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

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.

MARCHIGUE . COLCHAGUA VALLEY . CHILE SYRAH 2019

LOTE"d"

VITICULTURE

Varietal Composition: 92% Syrah, 8% Grenache Noir 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

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Harvest method: Hand
Transport: 13 kg boxes
Fruit selection: Berries, after destemming
Crushing: Yes
Cold soaking (8-11°C): 2 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

BOTTLINGStabilization: No
Fining: No
Filtration: No

Bottling date: July 07th, 2022 Stoppers: Amorim XPur

Bottling machine: Monoblock al vacío Total production: 1,000 cases

ANALYSIS

Alcohol:14.7% Residual Sugar:2.56 g/L Total acidity:4.94 g/L

pH:3.57

Winemaker's comments:

In terms of temperature, the 2019 vintage can be considered an average year, meaning it didn't have significant temperature extremes. The rainfall, while still relatively low due to the ongoing drought, fell within the range of "normal." So, we are facing one of those vintages that best represents Chilean wine. What's entirely unusual for Lote is that in this version, in addition to the Syrah "D," we have included 8% Grenache Noir. We felt that this additional fruit contributed positively to the final version.

Tasting notes:

Medium-deep violet color. On the nose, there's red fruit with some herbal notes. On the palate, it's a lively wine. Very well-balanced between the fruit, acidity, and alcohol content. It has a medium to long-lasting finish.

Sven Bruchfeld







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.