

# Polkura

## MALBEC

### VITIVINICULTURE

Varietal Composition: 87% Malbec, 13% Syrah  
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: Mid-March  
Harvest method: Hand  
Transport: 13 kg boxes  
Fruit selection: Bunches in elevator and berries after destemming  
Crushing: Yes  
Cold soaking (8-11°C): 3-4 days  
Yeast: B0213 and F33  
Yeast nutrients: Go-Ferm, Superfood, DAP  
Fermentation temperature: Days 1-3: 29-30°C  
Days 3-8: 25-28°C  
Alcoholic fermentation: 10 days  
Pump-overs: Days 1-3: 3 per day  
Days 3-6: 2 per day  
Days 6-finish: None  
Total skin contact: 40 days  
Malolactic fermentation: 100% in barrels

### AGEING

Blend in oak barrels: 100%  
Coopers: Sylvain, Nadalié  
Grain and toasting: Fine and Extra Fine. M+ toasting  
Time in barrels: 15 months  
Type of barrels: 100% French oak  
Age of barrels: 20% new, 80% second and third use  
Rackings: 1

### BOTTLING

Stabilisation: No  
Fining: No  
Filtration: No  
Bottling date: October 29, 2019  
Stoppers: DIAM 5  
Bottling machine: Monoblock vacuum GAY  
Total production: 800 cases

### ANALYSIS

Alcohol: 15%  
Residual Sugar: 2.01 g/L  
Total acidity: 5.65 g/L  
pH: 3.48

### 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 Malbec, when compared to previous years, has two important changes: first, the volume increased. For those that follow Polkura wines closely will have noticed that we skipped over the 2017 vintage, and because of the good quality, we were able to compensate for last year. Secondly, instead of the usual Petit Verdot, the final wine has 13% Syrah.

### Tasting notes:

Intense ruby red color. Violet notes appear on the nose, together with black fruit and a hint of rosemary. On the palate, the wine is powerful, with intense tannins that are also well integrated and in balance with the sweetness of the alcohol. The wine is very complex and the flavors remain on the palate for a very long time. The finish is long and slow.

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, making reference 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  
2018



At the beginning of the summer in 2008, the Polkura Hill suffered a bush fire, threatening the vineyard and getting very close to the area where the Malbec is planted. Thanks to several neighbors, a disaster was avoided. Although a Malbec component had always been used in previous years for the Polkura Syrah blend, after this event this great Malbec deserved to be bottled on its own.

Sven Bruchfeld

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