

# Polkura

## MALBEC

### VITICULTURE

Varietal Composition : 85% Malbec, 9% Syrah, 6% Petit Verdot  
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 : Second week of March 2019  
Harvest method : Hand  
Transport : 450-kg containers  
Fruit selection : Bunches in elevator, berries after destemming  
Crushing : Yes  
Cold soaking (8-11°C) : 3-4 days  
Yeast : BO213 and F33  
Yeast nutrients : Go-Ferm, Superfood, DAP  
Fermentation temperature : Days 1-3: 29-30°C  
Days 3-8: 25-28°C

Alcoholic fermentation : 8 days  
Pump-overs : Days 1-3: 3 per day  
Days 3-6: 2 per day  
Day 6-finish: No pump-overs

Total skin contact : 40 days  
Malolactic fermentation : 100% in barrels

### AGEING

Blend in oak barrels : 100%  
Coopers : Sylvain Nadalé, Allary, Saury  
Grain and toasting : Fine and Extra Fine. M+ toasting  
Time in barrels : 12 months  
Type of barrels : 100% French  
Age of barrels : 20% new, the rest 2nd, 3rd, and 4th use  
Rackings : 1

### BOTTLING

Stabilisation : No  
Fining : No  
Filtration : No  
Bottling date : June 23, 2021  
Stoppers : DIAM 5  
Bottling machine : Monoblock Vacuum GAY  
Total production : 530 cases

### ANALYSIS

Alcohol : 14.5%  
Residual Sugar : 2.74 g/L  
Total acidity : 6.23 g/L  
pH : 3.53

### Winemaker's comments:

In terms of temperature, the 2019 season would be considered an average year, meaning no extremes worth mentioning. The rainfall was low, but given the extensive drought we've been experiencing, it was also within the range of "normal". So I'd say that we're looking at one of those vintages that best represents Chilean wine. We've been using 8% Petit Verdot in our Malbec for a few years now, and then in 2018 we used Syrah. This year, you get a little of both! Petit Verdot always adds firmness to the Malbec, but we thought a little Syrah rounded out this wine nicely. What's clear here is that at Polkura, we don't follow a recipe.

### Tasting notes:

Red-violet in color with crimson hues. The floral aromas are accompanied by blackberry and leather. This is a wine with big body and very pronounced tannins. Medium complexity but with a great intensity and elegance at the same time. A nice finish.

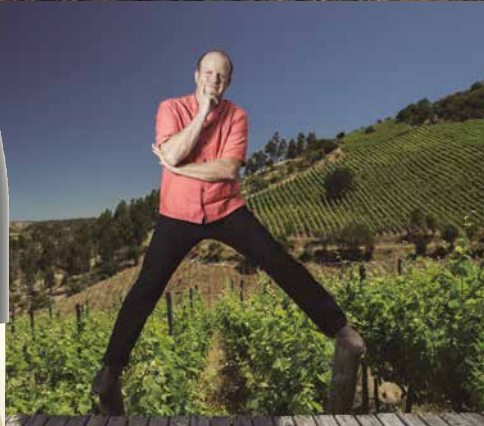
Sven Bruchfeld

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, 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, referring 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

2019



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.

