

MALBEC

VITICULTURE

Varietal Composition : 85% Malbec, 15% Syraht
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 : Last week of February 2020
Harvest method : Hand
Transport : 450-kg containers
Fruit selection : Bunches in elevator, berries after destemming
Crushing : Yes
Cold soaking (8-11°C) : 2 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 Nadalié, 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 : December 21th 2022
Stoppers : DIAM 5
Bottling machine : Monoblock Vacuum GAY
Total production : 530 cases

ANALYSIS

Alcohol : 15%
Residual Sugar : 2.47 g/L
Total acidity : 6.17g/L
pH : 3.44

Winemaker's comments:

The winter months leading up to the 2020 harvest were particularly dry, and the summer was quite warm. This resulted in low yields, which automatically have a positive effect on quality. At the same time, it generally produces well-defined tannins that required very meticulous work in the winery to achieve the balance that always characterizes Polkura. Shorter macerations and limited punch-downs. In the barrel, working with lees is what contributes to the desired sucrosity and smoothness. Malbec is one of those grape varieties that shows a very special facet when it's not too cold. The aromas of olive transform into plum, and complexity only increases. The 2020 vintage showcases those facets of Malbec that are rarely seen in our vineyard, and that is always a privilege..

Tasting notes:

Deep violet-red. On the nose, it displays floral notes and black fruits accompanied by moss and spicy hints. It's a full-bodied wine with a very balanced texture between its acidity and the fruit. Integrated tannins and a long 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

2020



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.

