

# MALBEC

## VITICULTURE

Varietal Composition : 85% Malbec, 11% Syrah, 4% Mourvedre  
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 : First week of April  
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 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 : March 8th 2022  
Stoppers : Amorim XPur  
Bottling machine : Monoblock Vacuum  
Total production : 530 cases

## ANALYSIS

Alcohol : 14,7%  
Residual Sugar : 2,53 g/L  
Total acidity : 5,06 g/L  
pH : 3,64

## Winemaker's comments:

2021 is full of surprises. Once again, it's a cooler year, with similar patterns to the great 2018 harvest but with lower production, which is never a bad thing for wine quality. This year, Malbec managed to express itself splendidly, with many floral notes, which is exactly what we aim for. It's not uncommon for us to use Syrah in the blend, but what's new is having some Mourvedre, which not only adds complexity and spicy notes but also helps with the texture.

## 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

2021



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.

