

# SECANO

## SECANO

Syrah 2013



### VITICULTURE

Varietal Composition:	90% Syrah, 10% Grenache Noir
Appellation of Origin:	Marchigue Area, Colchagua Valley, Chile
Trellising system:	Vertical Shoot positioning
Pruning:	Cordon
Irrigation:	None
Soil type:	Clay and lime, mixed with decomposed granite

### VINIFICATION

Harvest date:	Last days of April
Harvest method:	Hand
Transport:	13 kg boxes
Fruit selection:	Berries, after destemming
Crushing:	Yes
Cold soaking (8 - 11°C):	3-4 days
Yeast:	F33
Yeast nutrients:	Superstart, Superfood, DAP
Fermentation temperature:	23-28 °C
Alcoholic fermentation:	10 days
Pump-overs:	2 times per day, determined by tastings.
Total skin contact:	40 days
Malolactic fermentation:	100% in barrels, finished at the beginning of summer.

### AGEING

Blend in oak barrels:	100%
Coopers:	Saury, Nadalie, Sylvain, Taransaud.
Type of barrels:	French oak
Grain and toasting:	Fine and Extra Fine
Time in barrels:	15 months
Age of barrels:	1-3 years of previous use
Rackings:	1

### BOTTLING

Stabilisation:	No
Fining:	No
Filtration:	No
Bottling date:	March, 2015
Stoppers:	Amorim Natural Super Extra 45/25
Total production:	340 bottles

### ANALYSIS

Alcohol:	14.5% by vol.
Residual Sugar:	2.01 g/l
Total acidity:	5.7 g/l
pH:	3.5

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. Marchigue, 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.**

**There are two reasons to produce a wine without irrigation. On the one hand it is a technique that allows the absolute expression of the terroir in the wine. By not irrigating, the intervention on the terroir is minimum. Each vintage is produced only with the water that naturally occurs that year. On the other hand, with the increasing shortage of rainwater, it has become necessary to learn to survive without having to irrigate.**

### WINEMAKER'S COMMENTS

Each year has something specific that characterizes it. It was tremendously important this year to not let the vineyard produce all that it wanted to, in order to not lose quality, but it's also important to not completely get in the way of nature. 2013 blessed us with a lot of excellent quality wine. 2013 marks the beginning of this wonderful project. Originally this wine was destined to be lost in a larger blend, however, at the last minute we rescued one barrel and we bottled it separately. The result is one of the most interesting wines that we have produced in the history of Polkura.

### TASTING NOTES

Red-violet in color with a medium-high intensity. On the nose spices and minerality dominate, which are then repeated in the mouth. It is a very fine and elegant wine, tremendously complex with many layers of flavors. None of them stands out above the rest, which makes for a very balanced wine. It has a medium intensity, with a persistent finish.

Sven Bruchfeld,  
www.polkura.cl

