

# Polkura

## SECANO (DRY FARMED)

### VITICULTURE

Varietal Composition: 90% Syrah + 10% Grenache noir  
Appellation of Origin: Marchigüe Area, Colchagua Valley, Chile  
Trellising system: Vertical shoot positioning  
Pruning: Cordon  
Irrigation: Drip  
Soil type: Clay and lime, mixed with decomposed granite

### VINIFICACIÓN

Harvest date: First days of May  
Harvest method: Hand harvested  
Transport: 13 kg boxes  
Fruit selection: Bunches in elevator, and berries after destemming  
Crushing: Rollers  
Cold soaking (8-11°C): 3-4 days  
Yeast: 33  
Yeast nutrients: Superstart, Superfood, FDA  
Fermentation temperature: 23 - 28°C  
Alcoholic fermentation: 10 days  
Pump-overs: 2 times per day, determined by tasting  
Total skin contact: 40 days  
Malolactic fermentation: 100% in barrels, finishing at the beginning of summer

### AGEING

Blend in oak barrels: 100% in third and fourth-use barrels  
Coopers: Saury, Sylvain, Demptos, Seguin Moureau, Vicard  
Grain and toasting: Fine and Extra Fine. M+ toasting  
Time in barrels: 15 months  
Type of barrels: French oak  
Age of barrels: Third and fourth use  
Rackings: 1

### BOTTLING:

Stabilisation: No  
Fining: No  
Filtration: No  
Bottling date: June, 2016  
Stoppers: Amorim Natural 45/25 Super Extra  
Total production: 1686 bottles

### ANÁLISIS

Alcohol: 14.5%  
Residual Sugar: 2.29 g/L  
Total acidity: 5.9 g/L  
pH: 3.45

### Winemaker's comments:

2014 was a slightly warmer year than what we had seen in previous vintages. This produced wines with aroma profiles that were more fruit forward, with rounded tannins from the beginning. This was a key year for Secano because we received very little rain during the winter, however, the vineyard developed perfectly.

### Tasting notes:

Red in color with glints of violet. On the nose, there's an extremely expressive fruitiness, with notes of peach and mango, aromas which normally do not appear in red wines. It's very balanced between its acidity and the sensation of sweetness that comes from the tannins. It's very persistent, and above all very complex, with flavors that appear in layers as the wine remains on the palate.

Sven Bruchfeld, september 2017

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

2014



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 is minimal. Each year you produce with just the amount of water that nature provides. On the other hand, with the constantly dwindling supply of rainwater year by year, it is necessary to learn how to survive without having to irrigate.

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