

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

VINIFICATIÓN

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 – 28º 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

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

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.

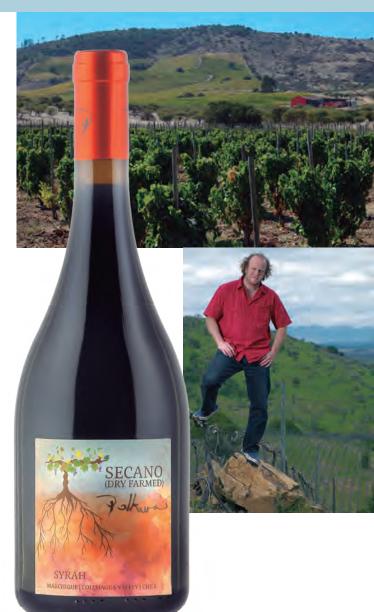
Sven Bruchfeld, september 2017

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.

MARCHIGUE . 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.







