

# Polkura

## SECANO (DRY FARMED)

### VITICULTURE

Varietal Composition: 100% Syrah  
Appellation of Origin: Marchigüe Area, Colchagua Valley, Chile  
Trellising system: Vertical shoot positioning  
Pruning: Cordon  
Irrigation: None  
Soil type: Decomposed granite and clay

### VINIFICATION

Harvest date: First days of May  
Harvest method: Hand harvested  
Transport: 13 kg boxes  
Fruit selection: Yes  
Crushing: Yes  
Cold soaking (8-11°C): 4-5 days  
Yeast: BO213  
Yeast nutrients: Superstart, SuperFood, DAP  
Fermentation temperature: 24-28°C  
Alcoholic fermentation: 12 days  
Pump-overs: 2 open pump-overs per day, determined by tasting  
Total skin contact: 40 days  
Malolactic fermentation: 100% in concrete eggs

### AGEING

Material and time of aging: 6 months in concrete eggs, 6 months in 3rd-use oak barrels  
Type of concrete egg: 1800L concrete egg, made in Chile  
Type of barrels: 225L French oak barrels  
Coopers: Saury, Sylvain, Radoux  
Grain and toasting: Fine and Extra Fine. M+ toasting  
Total aging: 12 months  
Rackings: 2

### BOTTLING

Stabilisation: No  
Fining: No  
Filtration: No  
Bottling date: March, 2017  
Stoppers: Amorim Natural Súper 45/24  
Bottling machine: Monoblock vacuum  
Total production: 1500 bottles

### ANALYSIS

Alcohol: 14.5%  
Residual Sugar: 2.6 g/L  
Total acidity: 6.98 g/L  
pH: 3.42

### Winemaker's comments:

2015 in Marchigüe gave us another of the most notable harvests we've had in the last few years, with wines with lots of character. It was a relatively warm year, but most importantly it gave us a notable level of quality tannins. This year we only managed to have the dry-farmed Syrah reach the level of quality we needed. The Grenache was over-ripe. It is evidence of how sensitive this type of vineyard can be, something that is especially particular.

### Tasting notes:

Very deep red-violet in color. Aromas of fruit pits on the nose. Peach, apricot and even tropical fruit. Smooth, rounded tannins in the mouth. Great persistency, with a very long finish. Lots of complexity due to the variety of flavors. In one word: intense.

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, 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  
2015



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.

INFO@POLKURA.CL / WWW.POLKURA.CL

