

# Polkura

## SECANO (DRY FARMED)

### VITICULTURE

Varietal Composition: 85% Syrah, 15% Grenache Noir  
Appellation of Origin: Marchigüe, Colchagua Valley, Chile  
Trellising system: Goblet  
Pruning: Echelas  
Irrigation: Drip  
Soil type: Clay and silt, mixed with decomposed granite

### VINIFICATION

Harvest date: Last days of April  
Harvest method: Hand harvested  
Transport: 13 kg boxes  
Fruit selection: Yes  
Crushing: Yes  
Fermentation vessels: Syrah fermented in 1800L concrete eggs  
Grenache Noir fermented in epoxied 1500L concrete balls  
Cold soaking (8-11°C) : 4-5 days  
Yeast: F33

Yeast nutrients: Superstart, SuperFood, DAP  
Fermentation temperature: 24-26°C  
Alcoholic fermentation: 12 days  
Pump-overs: Open pump-overs twice daily, determined by tasting  
Punch downs in the first days of alcoholic fermentation  
Total skin contact: 40 days  
Malolactic fermentation: 100% in third-use barrels

### AGEING

Type and time in barrels: 15 months in French oak  
Age of barrels: Third use  
Coopers: Sylvain, Radoux, Nadalié  
Grain and toasting: Fine and Extra Fine. M+ toasting  
Rackings: 1

### BOTTLING

Stabilisation: No  
Fining: No  
Filtration: No  
Bottling date: April 29, 2019  
Stoppers: Natural Super 44/24 Lafitte  
Bottling machine: Monoblock  
Total production: 1,032 bottles

### ANALYSIS

Alcohol: 15%  
Residual Sugar: 2.01 g/L  
Total acidity: 5.63 g/L  
pH: 3.53

### Winemaker's comments:

2017 was the warmest year we've ever registered. It was a good opportunity to harvest early and avoid any overripeness. However, we did have to harvest very quickly. Without a doubt it was the right decision, because the resulting wines, despite the heat, show good balance and the finesse that characterize Polkura's wines. In this vintage we added multiple new concrete eggs to the winery to vinify special lots. And it was the Secano lots that we chose to put there. The extraction from the eggs is much friendlier, and it's interesting how, despite the weather conditions, Secano still held on to its classic aromatic characteristics of white and tropical fruit, something that's always a little strange in red wines, but is the result of the unique terroir.

### Tasting notes:

Red-violet in color, with medium intensity. The nose shows aromas of white peach, pineapple, and passion fruit. These combine with the classic Syrah aromas like mint, spice, and red fruit. On the palate the wine is smooth and elegant, but with firm texture. The tannins and body are medium. A very long finish with tremendous complexity.

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  
2016



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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