

Polkura

SECANO (DRY FARMED)

VITICULTURE

Varietal Composition: 85% Syrah, 10% Grenache noir, 5% Carignan

Appellation of Origin: Marchigüe Area, Colchagua Valley, Chile

Trellising system: Gobelet

Pruning: Gobelet sur echelas

Irrigation: None

Soil type: Decomposed granite and clay

VINIFICATION

Harvest date: Mid April

Harvest method: Hand harvested

Transport: 13 kg boxes

Fruit selection: Yes

Crushing: Yes

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: 2 open pump-overs per day, determined by tasting. Carignan: daily punch downs

Total skin contact: 40 days

Malolactic fermentation: Syrah and Grenache in concrete eggs, Carignan in plastic bins

AGEING

Material and time of aging: 18 months in older French 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: 24 months

Rackings: 2

BOTTLING

Stabilisation: No

Fining: No

Filtration: No

Bottling date: December, 2019

Stoppers: Amorim Natural Súper 45/24

Bottling machine: Monoblock vacuum

Total production: 1.390 bottles

ANALYSIS

Alcohol: 15%

Residual Sugar: 2.08 g/L

Total acidity: 5.91 g/L

pH: 3.49

Winemaker's comments:

This is without a question, the most interesting vintage in Polkura's history.

At least in the winery it is the one that managed to draw the most attention

when making the different blends. 2018 was neither hot nor cold. There was

neither great performance nor too low. The acidity in balance. Perfection

does not exist. But if every year were like 2018, our job would be very easy.

We simply let nature take its course and that is especially true for this wine.

We managed to consolidate the fermentation in cement eggs, which in some

way helps to preserve the most delicate style of this wine. Only on one previous

occasion had we managed to use the 3 varieties that we dry farm, that is,

Syrah, grenache and Carignan. This year increasing the proportion of Carignan

to Grenache, showed a better result.

Tasting notes:

Violet colour with red hues. On the nose, white peach, melon and goosberries

appear. Lots of fruit and some smoke and white pepper. In the mouth it is an

elegant wine, with round and very approachable tannins. It is fine and of

medium intensity, however very persistent. It has a very good balance between

the fruit and its highly integrated acidity.

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
2018



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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