

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

> MARCHIGUE . COLCHAGUA VALLEY . CHILE 2018

# SECANO (DRY FARMED)

#### **VITICULTURE**

Varietal Composition: 85% Syrah, 10% Grenache noir, 5% Carignan Appellation of Origin: Marchigue Area, Colchagua Valley, Chile Trellising system: Gobelet Pruning: Gobelet sur echalas 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

#### **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

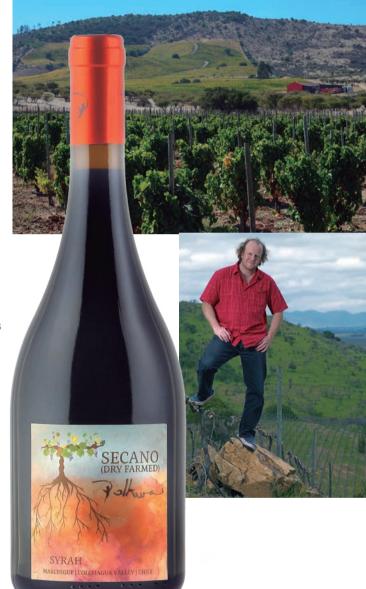
### Winemaker's comments:

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.



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.







