

Polkura

SECANO (DRY FARMED)

VITICULTURE

Varietal Composition : 85% Syrah, 10% Grenache Noir, 5% Carignan
Appellation of Origin: Marchigüe Area, Colchagua Valley, Chile
Trellising system: Vertical shoot positioning
Pruning: Cordon
Irrigation: None
Soil type: Clay and silt, mixed with decomposed granite

VINIFICATION

Harvest date: Early April 2019
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 containers:

Syrah fermented in 2,100-liter concrete eggs
Grenache Noir fermented in 1,800-liter concrete eggs
Carignan fermented in 320-liter Tava clay amphora

Fermentation temperature:

Alcoholic fermentation: 24-26°C

Pump-overs: Open pump-overs 2x daily, determined by tasting

Punch-downs in the first days of fermentation. 100% punch-downs in

Carignan

Total skin contact : 40 days

AGEING

Blend in oak barrels : 12 months in third-use French oak
Coopers : Sylvain, Radoux, Nadalié
Grain and toasting : Fine and Extra Fine. M+ toasting.
Rackings : 1

BOTTLING

Stabilisation : No

Fining : No

Filtration : No

Bottling date : December 28, 2020

Stoppers : Lafitte Natural Super 44/24 cork

Bottling machine : Monoblock

Total production: 3,000 bottles

ANALYSIS

Alcohol: 14%

Residual Sugar : 2.09

Total acidity : 6.89

pH : 3.34

Winemaker's comments:

In terms of temperature, the 2019 season would be considered average, meaning there were no extremes. Rains were limited, as always, given the extensive drought, so were also in the range of "normal". We're seeing a harvest that best represents Chilean wine. Secano's composition in the last few vintages has consolidated, with Grenache and Carignan complementing the Syrah, although in 2019, the percentage of Carignan increased a bit with respect to the previous years. We're still surprised that this wine has white fruit notes that keep appearing, year after year.

Tasting notes:

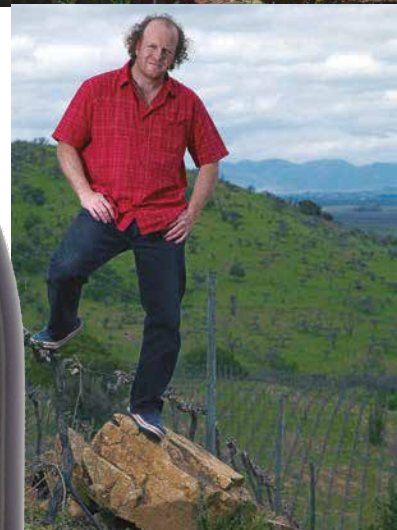
Violet color with red hues. On the nose, white peach, melon and gooseberry appear. Lots of fruit and some smoke and white pepper. In the mouth it is an elegant wine, with round and very approachable tannins. It is fine and of medium intensity, however very persistent. It has a very good balance between

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

2019



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.



Sven Bruchfeld.

INFO@POLKURA.CL / WWW.POLKURA.CL

SECANO

(DRY FARMED)

POLKURA SECANO

- NO IRRIGATION, ONLY WATER COMING FROM RAIN
- HIGHER CLAY CONTENT MAINTAINS WATER IN THE SOIL
- PLANTED ON THE FLAT SECTION OF THE PROPERTY WHERE WATER DOESN'T RUN OFF
- BUSH VINES AND LOW DENSITY. VINES HAVE ENOUGH SPACE TO EXPAND ROOTS AND SEARCH
- FOR WATER
- VERY LOW YIELDS



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