

Polkura

SECANO (DRY FARMED)

VITICULTURE

Varietal Composition : 100% Syrah
Appellation of Origin : Marchigüe Area, Colchagua Valley, Chile
Trellising system : Gobelet sur echelas
Pruning : Bush
Irrigation : None
Soil type : Clay mixed with decomposed granite

VINIFICATION

Harvest date : March 30, 2020
Harvest method : Hand harvested
Transport : 13 kg boxes y harvest crates
Fruit selection : Yes
Crushing : Yes
Cold soaking (8-11°C) : 4-5 days
Fermentation container : 2,100-liter concrete egg
Yeast : F33
Yeast nutrients : Superstart, SuperFood, DAP
Fermentation temperature : 18-26°C
Alcoholic fermentation : 12 days
Pump-overs : Open pump-overs twice per day, determined by tasting
Total skin contact : 40 days
Malolactic fermentation : 100% in third-use barrels

AGEING

Blend in oak barrels : 100%
Coopers : Nadalie, Sylvain, Saury
Grain and toasting : Fine, M+ toasting
Time in barrels : 24 months
Type of barrels : French oak
Age of barrels : 3rd use
Rackings : 1

BOTTLING

Stabilisation : No
Fining : No
Filtration : No
Bottling date : May 3, 2022
Stoppers : Amorim XPur
Bottling machine : Monoblock vacuum GAI
Total production : 1,500 bottles

ANALYSIS

Alcohol : 14.5%
Residual Sugar : 2.36 g/L
Total acidity : 6.6 g/L
pH : 3.55

Winemaker's comments:

The 2019 winter was particularly dry, while the following summer was rather warm. This translated into low yields which has an automatic positive effect on the quality. At the same time, the tannins produced are rather potent and required a meticulous job in the cellar to achieve the balance that always characterizes Polkura wines. We did shorter macerations and quick pump-overs. In the barrels, the work with the lees is what added the hint of sweetness and smooth texture we look for. The winter rains are the only source of water for this dry-farmed vineyards, and yes, we were a little worried. We didn't know if it would be enough. We learned quickly that the deep roots the vines had developed during their more than 10 years were able to gather enough water to produce the grapes for this wine. And while the quantity is low, we're happy with the quality. And just like in the 2015 vintage, this version is 100% Syrah.

Tasting notes:

Red-violet in color with a medium-high intensity. On the nose, spice dominates, with a pronounced minerality that is repeated on the palate. It's a very fine, elegant wine, tremendously complex with lots of flavors. None stands out more than the others, making it a very balanced wine. With a medium intensity on the palate, it has a very long finish.

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

2020



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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