Polkura Aylin Sauvignon Blanc

Polkura is a wine growing project, started in 2002 by the Muñoz and Bruchfeld families, with the purpose of making exceptional wines. Marchigue, the western end of the Colchagua Valley in Chile was chosen as the ideal site, for it has shown enormous potential. Polkura is the name of a little hill, located inside the vineyard. On its slopes grow the grapes which 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 wines with minerality and elegance, whereas clay gives them body and structure. The moderate coastal climate adds spice and fruitiness, resulting in fine, yet complex and full-bodied wines with very good balance.

Production Area: Aylin comes from the Leyda area, in the San Antonio Valley, a few miles from the Pacific Ocean. The cool climate and the influence of the sea breezes make this valley to be the birthplace of renowned New World Sauvignon Blancs.

Grape Variety: 100% Sauvignon Blanc

Soil: Clay loam with decomposed granite

Vinification and Aging: The vinification for this wine had some particularities. Like most of the Sauvignon Blancs, there was a maceration on skins prior to pressing for a few hours. After that a clear juice was obtained after the must had been decanted. The fermentation temperature was, slightly higher than normal. The goal was not to get too fruity aromas that quickly disappear after a few months in the bottle, giving way too little more wild characters, durable over time. On the other hand, 10% of the wine was fermented in French oak barrels. Once the alcoholic fermentation had come to an end, half the wine fermented in barrels was transferred into stainless steel tanks the rest remained in contact with oak. To increase the texture on the palate of this wine, lees stirring was performed daily, both in the barrels and in the tank. Normally stirring is done just 1 or 2 times a week. Finally, the wine was sealed under screw cap to secure freshness and to preserve all the aromas and characteristics inside the bottle.

Tasting Notes: Very pale greenish-yellow color. Citrus and herbal aromatics, coupled with evident mineral hints. On the palate the wine has good texture and is very well balanced between acidity and its texture. It is an intense wine that has a complex and long finish.

Serving suggestions: Cheese (especially goat cheese), green vegetables (asparagus, zucchini, fresh peas, artichokes), oysters, delicate fish like sole.

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