# Polkura

## Polkura Syrah

**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. Marchigue, 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 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 wine 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

**Harvest date:** 29 March and then April 19-May 3
**Harvest method**: Hand
**Transport:**13kg boxes
**Fruit selection:** Berries, after destemming
**Crushing:** Yes
**Cold soaking (8-11ºC):** 3-4 days
**Yeast: Actiflor B and one lot "Go-Ferm"**
**Wild yeast added in the fermentation:** 7-10 days
**Total skin contact:** 30-40 days
**Malolactic fermentation:** 100% oak barrels

**Tasting Notes:** Purple to deep red color. A very spicy floral character on the nose, combined with evident minerality. Full bodied and structured on the palate. Acidity adds complexity. Good balance between its acidity and tannins. A very intense, elegant wine offering a very nice lengthy finish.

**AWARDS: 91 Pts Wine Spectator Top 100**
**93 pts James Suckling**
**92/100 Tim Atkin,**
**92/100 Patricio Tapia - Descorchados**
**91 Vinous**
**91 Robert Parker -Wine Advocate**
**90 Decanter Magazine**

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