

POLKURA

Malbec



VITICULTURE

Varietal Composition: 90% Malbec, 8% Petit Verdot, 2% Syrah
Appellation of Origin: Marchigue Area, Colchagua Valley, Chile
Trellising system: Vertical shoot positioning
Pruning: Cordon
Irrigation: Drip
Soil type: Decomposed granite and clay

VINIFICATION

Harvest date: Middle of March
Harvest method: Hand
Transport: 13 kg boxes
Fruit selection: Bunches in elevator, berries after Destemming
Crushing: Rollers
Cold soaking (8-11°C): 3-4 days
Yeast: BO213, F33
Yeast nutrients: Go-Ferm, Superfood, DAP
Fermentation temperature: Day 1-3: 29-30aC
Day 3-8: 25-28oC
Alcoholic fermentation: 8 days
Pump-overs: Day 1-3: 3 per day Day 3-6: 2 per day
Day 6-end: No pump-overs
Total skin contact: 40 days
Malolactic fermentation: 100% in barrels

AGING

Blend in oak barrels: 100%
Coopers: Sylvain, Nadalié
Grain and toasting: Fine and Extra Fine. M+ toasting
Time in barrels: 15 months
Type of barrels: 100% French oak
Age of barrels: 20% new, 80% 2nd and 3rd use
Rackings: 1

BOTTLING

Stabilisation: No
Fining: No
Filtration: No
Bottling date: November 23, 2017
Stoppers: Lafitte Natural Súper 45/24
Bottling machine: Monoblock vacuum GAY
Total production: 555 cases

ANALYSIS

Alcohol: 14.5%
Residual Sugar: 2.03 g/l
Total acidity: 5.25 g/l
pH: 3.5

WINEMAKER'S COMMENTS

2015 in Marchigue gave us another of the most notable harvests we've had in the last few years, with wines with lots of character. It was a relatively warm year, but most importantly it gave us a notable level of quality tannins.

TASTING NOTES

Deep violet in color. On the nose, there are floral aromas and some spice. On the palate, it's a wine with big body but rounded tannins. The finish is medium-long. It's intense, but always maintains its balance between the fruit and the acidity. Sven Bruchfeld, March 2018.