



HARVEST REPORT 2020

Advance of Harvest Report 2020: An Unforgettable Vintage...

We find ourselves with a little less than 2 weeks until the end of the harvest, and we would describe this harvest as special, rare, and unforgettable, thanks to the advanced ripening and quick advancing of the harvest, together with the added pressure to harvest quickly, this time not because of possible rain, but because of a tiny virus...

The season in the Colchagua Valley began with moderate winter temperatures and low precipitation, in fact, a year of drought, which didn't allow for the normal accumulation of snow in the Andes Mountains (that guarantees a certain quantity of water necessary for crops, both traditional and for the wineries). Irrigation began earlier, as a way to make up for the lack of precipitation in winter. If at one point we thought that the Tinguiririca River (a principal tributary in Colchagua) would dry up, it didn't end up happening, as its source is the Universidad Glacier, located on the Tinguiririca Volcano, which ensured a certain percentage of the annual flow of the river.

We also diminished the planting of certain annual crops, due to the threat of the drought, which gave us more water available for irrigation during the season.



Dam in El Olivar vineyard



Syrah - El Olivar Vineyard



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The beginning of spring was cooler than normal, with a few episodes of frost that affected just a few specific sectors of the valley. Later, the temperatures were seasonal until early summer, which was mysteriously very dry and warm. This accelerated the ripening, forcing us to bring in the grapes more quickly. It was also the factor that explains the incredible health of the grapes this season.

With respect to the white wines, our strategy was to harvest rather earlier than normal, thinking to compensate for the heat of January and February, which accelerated the accumulation of sugars in the grapes, with the

consequent increase in the probable alcohol in the wine. If we compare with the previous year, the Sauvignon Blanc and Chardonnay were harvested on average 2 weeks earlier.

Today, with practically all of the white grapes finished, we can say that the wines, especially those from the coastal zones like Litueche in Colchagua and Las Dichas in Casablanca, are showing freshness, very good aromatic expression, balance, and within the expected quality range.



Chardonnay from Litueche



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Syrah harvest - El Olivar Vineyard

For the red wines, we are waiting a bit more because, even if the sugars were at the levels for harvesting, the tannins, skins, and seeds still needed some time to ripen.

The majority of the wines are underway, so we'll have to wait a bit longer to see the final results, but for the moment they're showing lots of color and good concentration.



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Malbec old vines - San Carlos Vineyard



Malbec old vines - San Carlos Vineyard



Malbec Bunch



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This year I think the agricultural handling was key, something we've been refining and working on in detail these last years, and taking advantage of the American winemaker consulting Paul Hobbs. At the same time, the availability of water during the season, and ensuring the irrigation of all of our fields, was a predominating factor for being able to keep the plants working until the end, in order to achieve the quality we were looking for in the grapes.

To sum up, the harvest had no damaging climactic events, but a lot of pressure, especially psychological, due to the state of events worldwide, which has allowed our different production teams to shine, including the agricultural and cellar workers, giving their best in order to finish up this harvest together.

Patricio Celedón
Chief Winemaker.



Winemaker Team