



HARVEST REPORT 2023

Introduction

A mildly warm harvest.

The 2022–2023 season began with a relatively normal winter, with low temperatures that allowed for a good accumulation of cold hours, and precipitation that reached 503mm in total. This allowed for a very even bud-break in the vineyard.

With respect to the availability of water, we can say that on the one hand, the Convento Viejo reservoir, that supplies a large part of the Colchagua Valley with water, was close to 100% full, while the flow of the Tinguiririca River, the principal tributary in the valley, was down by about 20% when compared to the average over the last 10 years during the month of November.

The end of winter and beginning of spring were relatively cool, with a few localized frosts in very specific sectors that partly affected the budbreak of the early ripeners, while also being responsible for the drop in yields at harvest.

During mid-spring, temperatures began to rise quickly, a condition that remained in place throughout summer, with multiple heat waves that forced us to increase the frequency and volume of our irrigation by about 60%,





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Viu1 Harvest

in order to counteract the temperatures and maintain the vines in good conditions, all of which allowed us to arrive with good photosynthesis activity and good leaf color until harvest.

Just like in the 2017 season, I think the same pattern of blockage occurred due to the high temperatures, with some of the vines stopping their functions during the days with extreme temperatures, avoiding the excessive loss of acidity that one could have expected in these kinds of conditions.

While the beginning of harvest took place more or less during normal times, the end of harvest was pushed forward quite a bit, around 10–15 days

early, making it a very compact harvest.

In terms of yields, they were 5% lower than estimated. This is principally explained due to the early varieties that were mildly affected by the spring frosts.

The quality we're seeing this year is pretty good, with the red wines showing very good structure and concentration, with good balanced and rounded tannins. Additionally, the fact that we harvested earlier allowed them to retain their original freshness for the majority of the varieties. For the white wines, we are seeing expressive, fresh wines with good volume and great balance.



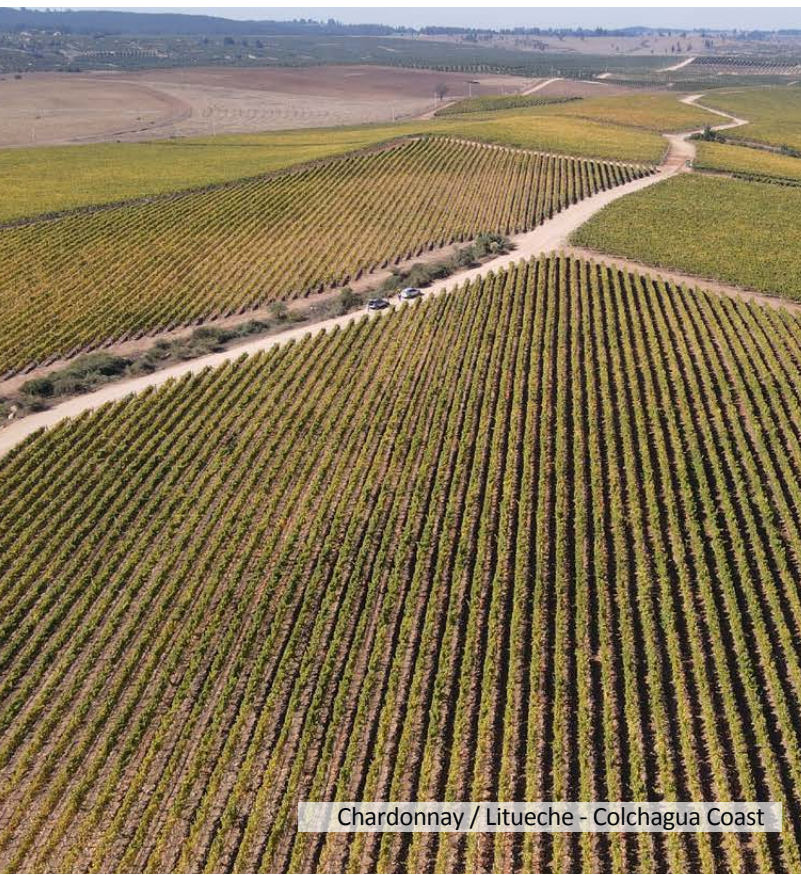
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White Wines

In the case of the white wines, the location of the vineyard was key for defining the characteristics of each wine, as each was affected principally by the cooler influences from either the Andes Mountains or the Pacific Ocean. In the middle zone of Colchagua, specifically at our San Carlos estate, where a percentage of the blend for both Reserva Sauvignon Blanc and Chardonnay come from, the weather was rather warm but, even then, the beginning of harvest took place more or less on the same dates as a normal year, thanks to the spring frosts that affected principally the earliest variety, which is Chardonnay, and delayed in part some of the phenological stages.

The remaining components for these blends come from Litueche, a much cooler area closer to the ocean (18km away) and the characteristic breezes, together with the fog on some days, help cool the vineyards down and slow down the ripening, helping the grapes retain their natural acidity. I think this is a very good year both for Sauvignon Blanc and Chardonnay from Litueche. The wines have the ripeness thanks to the year's specific characteristics, but also the natural freshness thanks to the granite soil of the Coastal Mountain Range and its proximity to the sea.

The Casablanca Valley, home to our Secreto Sauvignon Blanc grapes, also had a slightly warmer year when compared to a normal year, but just like our Litueche vineyard, the grapes from this vineyard, located just 11 km from the sea in Las Dichas, add a very good level of natural acidity to the final blend, with nice volume on the palate and the ripeness that we look for in a Sauvignon, but also a high level of freshness, creating a complex, intense wine with great texture and balance.



Chardonnay / Litueche - Colchagua Coast



Sauvignon Blanc / Casablanca Valley



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Malbec old vines



El Olivar / Loma Blanca

Red Wines

With respect to the red varieties, our knowledge of the soil's characteristics was a key factor in determining the harvest and setting the harvest date, which was very important for the quality of the wines.

Of our three vineyards, two of them, El Olivar and La Capilla, are located close to Peralillo, and have soil conditions that are very short, and here, grapes tend to ripen faster. Due to this, it's important to pay attention, in order to harvest on time, and therefore retain the freshness in the wines. At the San Carlos estate, on the other hand, although it doesn't function with deep soils, it has a greater capacity to store water, which makes the soils "cooler", which in part helps to compensate for the high temperatures, and makes ripening occur later.

For the harvest of the red grapes, we began in El Olivar with Garnacha and Syrah on the slopes during the second week of March, and finished with the last Carménère grapes the third week of April. We should mention that for the first time in our history, a few of the Carménère blocks planted on slopes, on soils of fragmented granite, were harvested at the end of March, and who, thanks to their quality, will be part of the premium Carménères of the winery. As for the other varieties, I feel like it was a very good year for Garnacha, the base for our Vibo Punta del Viento, as well as for our Syrahs, and the previously mentioned Carménère.



REPORTE DE VENDIMIA 2023

At La Capilla, where we have Cabernet Sauvignon and Carménère planted, harvest began with Cabernet Sauvignon during the first week of April, which is a similar date to a normal year. Next came the Carménère, whose grapes are used in our Gran Reserva line, and which were harvested during the third week of April.

It's important to mention that during the last few years, we have been in the process of renewing some of our vineyards, replacing certain sectors that have been affected more by extreme conditions. The soils are volcanic in origin and add a condition of high stress to the plants, which in turn adds a certain quality to the wines, but which shortens the longevity of the plants. The results we've obtained until now, with the first vintages of both varieties, have given us good results and make us optimistic for the projection of quality we could obtain both in the short and medium term.

And lastly, at the San Carlos estate located in Cunaco, we began harvesting Malbec to make our Rosé at the end of February. This was followed by Merlot in mid-March, Malbec and Cabernet Franc at the end of March, and Cabernet Sauvignon in early April. For the old-vine Malbec, we waited a bit longer, aiming for optimal ripeness, and these grapes were eventually harvested in mid-April.

The old-vine Malbec continues to be the star variety of the San Carlos vineyard, and just as in the last few years, the wines are showing elegance, complexity, and depth. With respect to the Cabernet Sauvignon, there are a few sectors with old vines that are also showing well, and I'd even dare to say that if they age as we expect, they could be one of the principal components of our blend, Viñ Infnito, just like block 5 of Cabernet Franc, which has continued to show excellent potential.

Patricio Celedón Nannig
July 2023.