

## 2021 HARVEST REPORT



### OVERVIEW

Following two consecutive seasons that were considered to be warm, Chile has again had a low-temperature vintage with conditions similar to those of the historic year of 2018 in terms of quality. In fact, this vintage may prove to be even better.

The season began with a wetter winter than we have had in the last two years, partially offsetting the drought that had been affecting mainly the central part of the country. All the same, while the rainfall this year was above the average for the last decade, it was not above the 30-year average.

Spring began with lower temperatures than those of previous years, so budburst and flowering were later and all the phenological stages of the plants were generally delayed. There was frost in different parts of Chile and its impact varied from one area to another.

During the summer, the temperatures continued to be low. Furthermore, there was rain in the central part of Chile during January for the first time in more than 30 years. This did not cause significant problems for the varieties that had not yet reached veraison (when the grapes start to take on colour). However, the impact was greater on varieties like Sauvignon Blanc. As a result, we had to remove clusters with phytosanitary problems to ensure that only healthy grapes went to the winery.

The low temperatures continued into autumn and there was no further rain, meaning we were able to harvest the grapes at the optimal level of ripeness.



In full flow of the harvest we said farewell to **Giorgio De Martino** (1925 - 2021), second generation of the family and one of the main pillars of the history of our winery. Pictured here he celebrates his 96th birthday, the last one that we celebrated together.

## SITUATION IN EACH VINEYARD

### MAIPO



### CLIMATE

The season began with higher rainfall than that recorded in recent years, which aided budburst and the development of the first phenological stages of the vine. The temperatures were low during spring, which delayed flowering and impacted fruitset. This was a key factor in determining yields. During the summer, the maximum temperatures were 3°C lower than the previous year, maintaining the trend of low temperatures. The rainfall on 29 January had a significant effect on the Maipo Valley and viticulturists in the area were obliged to continuously check the vines for possible phytosanitary problems. There was no significant rain after that date, so we were able to harvest the grapes at exactly the right level of ripeness.

### RESULTS

In Isla de Maipo, the yields were lower than expected. There were a number of other key factors, like the higher level of water in the soil at the start of the season and the slow, progressive ripening due to the low temperatures, which generated high levels of acidity and low levels of alcohol. The lack of rain during the period leading up to the harvest of the red varieties meant that the reds, in particular, are generally of an unprecedented quality. **We can expect wines with great balance and ageing potential, thanks to their high levels of acidity.**



**CABERNET SAUVIGNON:** The harvest began on 3 March, six days later than the previous year. The grapes were harvested with a low potential alcohol content but we are sure that we picked them at just the right level of ripeness. Very intense, violet colours due to the pronounced acidity and very fine tannins. In general terms, **La Cancha** has outstanding character, mainly due to its mouthfeel and ageing potential.

**CARMENERE:** The harvest began on 5 April. As with the Cabernet Sauvignon, the grapes were harvested with a low potential alcohol content. Very intense, violet colour due to the pronounced acidity and very fine tannins. The aromatic profile will be very typical of Carmenere, but the work carried out in the vineyard means that the vegetal notes will not dominate.

**SEMILLÓN:** The harvest began on 17 March, eight days later than the previous year. These grapes were affected by the rain so we had to remove any clusters showing problems prior to harvesting, resulting in lower yields. The low temperatures during grape-ripening resulted in a different aromatic profile to that of previous years, so this vintage of **La Blanca** is quite distinct.

**SAUVIGNON BLANC:** The harvest began on 16 February, around the same time as the previous year. These grapes were affected by the rain so we had to remove any clusters showing problems prior to harvesting and the result was lower yields. This vintage is clearly different to others because the alcohol level is significantly lower and the aromatic profile is quite distinct.





### CLIMATE

In Itata - especially the area of Guarilhue where our vineyard is located - the winter was slightly wetter than the previous year. The temperatures in spring were very similar to those of the previous year, without major problems in the conditions during flowering and fruitset. The summer temperatures were lower than those of the previous year, so the date of harvest was later than in recent years. The plants were in a healthy condition at the time of harvest, which generally results in very good quality.

### RESULTS

**CINSAULT:** Good colour and pronounced acidity, with very fine tannins in **Viejas Tinajas** and rather firmer tannins in **Gallardía**.

**MOSCATEL:** Less intense aromas and lower levels of acidity, as was the case for white varieties generally in Chile. **Gallardía** is nicely balanced and it stands out particularly for its texture. **Viejas Tinajas** is just beginning the period of ageing over its skins, so we will have to wait and see.







Giulia De Martino.



Marco Antonio De Martino and his daughters.

## OLD VINES

### CACHAPOAL - LAS CRUCES

#### CLIMATE

Rainfall was 300mm higher than last year, when the drought had a significant influence on the plants in this area. The winter rain helped to ensure good budding and moderate vigour, which was necessary for the rest of the season. It was the coolest summer of recent years and affected by rainfall on 29 January, just like other sectors in the central area. Fortunately, it did not cause problems in terms of the phytosanitary condition of the grapes.

#### RESULTS

This vineyard is a field blend of mainly Malbec and Carmenera. The wines have a low alcohol content and pronounced acidity. Very fine tannins. **This will be an elegant wine but relatively light-bodied.** This wine has the potential to evolve well over time.

### MAULE - VIGNO

#### CLIMATE

During the winter, 435mm of rain fell, which helped the dry-farmed vineyards to get through the season well. After budburst, frost affected a lot of vineyards in the area, including ours, impacting 23% of the plants. In summer, the temperatures were higher than in the previous season, offsetting the delay caused by the cooler weather in spring. In this area and in the dry-farmed vineyards in general, the rainfall in January greatly favoured grape-ripening and all the plants reached harvest in a good hydric condition.

#### RESULTS

Carignan of great colour and pronounced acidity. Very fine tannins. Unlike previous vintages, this will be an elegant wine but relatively modest in volume. This wine has the potential to evolve well over time.



### ITATA - LAS OLVIDADAS

#### CLIMATE

As has already been mentioned, Itata experienced a slightly wetter winter and the temperatures in spring were more or less the same as those of the previous year. There were no major problems in the conditions during flowering and fruitset. Temperatures were low during the summer and the harvest at **Las Olvidadas** was therefore later than that of the previous year.

#### RESULTS

This year we vinified the País and San Francisco grapes from this vineyard in a different way to in previous years, fermenting whole clusters without destemming. The profile is completely different with fruity aromas and less pepper. The tannins are pronounced but less rustic than in other years.



## CASABLANCA

### CLIMATE

The rain on 29 January was a major event in this area, causing some phytosanitary problems. Vineyard management was key to avoiding problems with mildew and/or botrytis.

### RESULTS

**SAUVIGNON BLANC:** The wine has a lower alcohol content than in other years, with pronounced acidity. 25% of the grapes came from an area just 22km from the ocean, while 75% came from a warmer, more inland area. Between them, they have produced an interesting aromatic profile with good intensity.

## LIMARÍ

### CLIMATE

Spring was very cold and had a major impact during flowering, generating coulure, which ultimately affected yields. On 4 October, frost affected some vineyards in the area. During the summer, the temperatures were normal but the cool spring weather led to a delay in the phenological stages, which affected some varieties, so they needed more time to ripen.

### RESULTS

**PINOT NOIR:** Fresh profile with an austere nose. The wine had pronounced acidity in the beginning but this dropped to the ideal level after the malolactic fermentation, revealing that the grapes had concentrated levels of malic acid. A percentage of the grapes were vinified as whole clusters, providing a texture and aromas that were different to the rest, particularly less fruity aromas and more pronounced, but fine tannins. The alcohol level of the wine is similar to that of previous years.

Marco Antonio De Martino

Nicolas Pérez | Winemaker