



**DE MARTINO**  
EST. 1934

**HARVEST**  
**REPORT 2022**

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## Overview



De Martino's 2022 vintage can be regarded as **fresh**, thanks to generally low temperatures, and of **very good quality**, just like its predecessor.

The season began with one of the driest winters on record, with a rainfall deficit of between 40% and 75% compared to the historical average in Chile's different wine regions. There was also a high probability of the "La Niña" climate phenomenon occurring for the second consecutive year, something we haven't seen since the 2010 and 2011 seasons, bringing a dry year with cooler spring and summer temperatures than in previous years.

The springtime temperatures varied from region to region, but overall were fairly similar to those of the previous year, this being a spring with cool temperatures. There was frost in several Chilean wine regions but it did not cause significant damage.

The low temperatures continued into early summer. In January, the average temperatures in the central part of Chile were lower than those of 2019, 2020 and 2021, impacting veraison, which was slow and began some 7-10 days later than the previous year.

In February, the temperatures were higher than those in 2021, bringing the ripening back in line with the previous year.

The temperatures in March were also higher than those of the previous year, so the ripening was on track with the dates for the 2021 vintage.

There was no significant rain until the final week of April, so almost all of the grapes were able to reach the ideal ripeness level this year.



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## Situation in each Vineyard

*Maipo Valley · Isla de Maipo*

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### CLIMATE

The season began with low rainfall, as this was one of the driest winters of recent years, second only to the winter of 2019. During the spring, the maximum temperatures were high, only exceeded by those of the 2020 season. However, the minimum temperatures were lower than those of the last four years, leading to a delay in heat accumulation for the different phenological states. During flowering, the conditions were unfavourable to fruitset and this was a decisive factor in terms of yields. Throughout the summer, the maximum temperatures were 0.6°C higher on average than those of the previous year, continuing the low-temperature trend of the previous vintage. Similarly, the minimum temperatures were lower than those of the previous year, generating lower heat accumulation. The higher temperatures compared to 2021 occurred mainly in February and March, after veraison and during the grape-ripening.

### RESULTS

On Isla de Maipo, the yields were as forecast but lower than the average for recent years. The slow, progressive ripening - mainly due to the low temperatures in January and early February - generated high acidity levels, although they were not as high as those of 2021. The harvest began six days later than the previous year. The lack of rain during the period leading up to the harvest of the red varieties resulted in very good quality. **We can therefore expect wines with great balance and ageing potential thanks to their high levels of acidity.**



**CABERNET SAUVIGNON:** The harvest began on 16 March, 13 days later than the previous year. We waited a few days to harvest grapes with the right balance. Very intense, violet colours due to the pronounced acidity, very fine tannins and good structure. In general terms, **La Cancha** has outstanding character, mainly due to its mouthfeel and ageing potential.

**CARMENÈRE:** The harvest began on 5 April, the same date as the previous year. This shows that for those varieties where ripening had been delayed, it got back on track in March. **Alto de Piedras** presented very intense, violet colour due to the pronounced acidity, very fine tannins and good structure. At the moment, it is quite austere on the nose.

**SEMILLÓN:** The grapes were harvested on 18 March. On that date they had good acidity, a less unctuous mouthfeel and pleasant aromas which became apparent at the end of the fermentation. This year the aromatic profile of **La Blanca** y and **Legado Sauvignon Blanc - Sémillon** was different to that of previous years.

**SAUVIGNON BLANC:** The harvest began on 22 February, six days later than the previous year. We sought a riper profile with a more voluptuous palate, taking advantage of the cooler temperatures of January and early February to balance this with high acidity.



## Situation in each Vineyard

Itata Valley- Guarilihue

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### CLIMATE

In Itata, especially the area of Guarilihue, where our vineyard is located, the winter was very dry but the rainfall was slightly higher (30mm) than in the previous year. The temperatures at the start of spring were similar to those of the previous year but the average maximum temperatures in November and December were 1.4°C and 1.8°C higher than those for the same months in 2021. The conditions for flowering and fruit-set were optimal. In January the average maximum temperatures were the lowest they have been over

the last four years but they rose in February, so that the ripening process was earlier than in the previous year. In March the temperatures were low, slowing down the ripening for the last few weeks and enhancing the quality of the grapes. By March the plants were showing a significant level of stress due to the lack of rain. However, over 20mm of rain fell on 11 March, which helped to stabilize their hydric condition so they made it through to harvest in good shape.

### 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 high acidity. **Gallardía** is nicely balanced and it stands out particularly for its texture. **Viejas Tinajas** began ageing with its skins so we need to wait to see the results. However, we have higher acidity than in the previous year.





## Old Vines

### Cachapoal Valley - Las Cruces, Pichidegua

#### CLIMATE

There was low rainfall in winter and this continued into spring. This year saw moderate temperatures, very similar to those of recent years. During January there were lower temperatures, which prolonged veraison and resulted in high uniformity between the different sectors and both varieties. The average maximum temperatures in February were higher than those of the previous year and this brought the ripening more closely in line with the dates for the previous year. Nonetheless, it was a challenge to define the harvest date because, despite this alignment, the ripening was not uniform. In the end, the grapes were picked on 15 March, four days later than the previous year, in order to reach the optimal point of ripeness.

#### RESULTS

The alcohol levels are moderate. Very fine tannins but firm in **Las Cruces**. Wine with good body but also elegant and with good acidity. This wine has the potential to evolve well over time.



### Maule Valley - La Aguada

#### CLIMATE

The rainfall in winter was very low at 220mm - amongst the lowest levels every recorded - giving us cause for concern from the start. After budburst, frost affected a lot of vineyards in the area, impacting 25% of the plants. The temperatures in spring and summer were lower than in previous years, delaying the ripening, despite the hydric stress that the plants were suffering due to lack of water. This kept us alert because the plants were entering a critical condition when the grapes reached the right level of ripeness to be harvested on 17 March.

#### RESULTS

**Carignan** of great colour. The tannins are very fine but clearly present and firm. This will be a wine with good body and, thanks to its terroir, it always has pronounced acidity. Our **VIGNO** has the potential to evolve very well over time.



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## Old Vines

*Itata Valley- Guarilhue*

### CLIMATE

As mentioned, the rainfall was lower in Itata this winter and the temperatures in spring were higher in November and early December. The grapes for Las Olvidadas were harvested during April, so the moderate temperatures of March helped to ensure a slower phase at the end of ripening. This helped us to harvest at optimal ripeness on 10 April, four days earlier than the previous year.

### RESULTS

The País and San Francisco varieties from this vineyard had higher acidity and moderate potential alcohol levels. In **Las Olvidadas**, the tannins were smoother than in other years and we obtained different profiles by doing different vinifications.



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## Costa

### Casablanca Valley

#### CLIMATE

The grapes in our Sauvignon Blanc and Chardonnay vineyards were not affected by frost during the spring. In general, this was a season with higher temperatures, which brought forward the ripening significantly, especially in the Sauvignon Blanc. The harvest date was very important due to the speed of the grape-ripening, as the grapes needed to ripe without losing their acidity or freshness.

#### RESULTS

**SAUVIGNON BLANC:** Good aromatic intensity, citrus and tropical fruit profile which is reflected in our **347 Vineyards**. The wine has a lower alcohol content than in other years, with pronounced acidity. The mouth is less unctuous but more balanced.

**CHARDONNAY:** Good aromatic intensity with a white fruit profile. Nicely balanced palate with moderate acidity.



### Limarí Valley

#### CLIMATE

The ripening was around a week later in the most coastal vineyard where the Pinot Noir is grown, due to the lower heat accumulation. This enabled us to decide to harvest with a fresher profile. Taking these two factors in mind, we harvested four days later than in the previous year. Inland, where we get the Chardonnay grapes, the temperatures were somewhat higher than in previous years. We also sought a fresher profile and so began harvesting on 12 February.



#### RESULTS

**PINOT NOIR:** Very fresh profile, with excellent colour and high acidity, which is reflected in our **Legado** wines. Lower alcohol than in previous years and very fine tannins. The grapes were vinified in different ways and each resulted in a different profile.

**CHARDONNAY:** Austere nose. Very high initial acidity but the malolactic fermentation has now advanced, giving balance to the mouth. Very good volume and a nicely balanced wine. The flavours have evolved to dried fruits, which we seek from the start of ageing.

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