



Overview

The season kicked off with precipitation 18.5-50% below the past ten years' average, but 2-29% higher than last year, depending on the zone—bearing in mind that 2022 was one of the driest seasons in recorded history.

Spring had mixed temperature differences compared to last year, depending on the part of the country. For average highs, Isla de Maipo's temperatures were 4°C lower in September, while average high temperatures in Itata were the highest on record for the past five years for that same month. Frost in many of Chile's winegrowing regions had a widespread effect this year.

In early summer, average high temperatures were above those of the past three years across much of the country. January witnessed temperatures similar to recent years, with a lengthy veraison, on average. Maximum temperatures in February were 1.9°-3°C higher on average, compared to those of the past four years, resulting in a higher rate of ripening that month. Wildfires also occurred that month, especially in the Nuble, Bío-Bío and Araucanía regions, with the resulting smoke blanketing large swaths of our country.

Temperatures in March were the highest over the past five years, which accelerated ripening in varieties harvested that month and in April.

No major rain fell until the very end of April, enabling all of this season's grapes to be harvested at optimal ripeness.









Vineyard Analyses MAIPO



CLIMATE

The season began with 222 mm of precipitation, which was higher than last year but still below the ten-year average. Spring commenced with low maximum temperatures, which delayed the early phenological stages. During flowering, fruit set conditions were better than in the past two years, leading to more berries per cluster. Summer maximum temperatures were 0.7°C higher on average than in the past four years. The greatest difference was seen in February, when average high temperatures were 1.9°C above those of the past four years, accelerating the rate of ripening among all varieties this year.

RESULTS

In Isla de Maipo, yields were slightly lower than expected. The grapes ripened quickly, mainly because of the high February temperatures, which also led to lower acidity than in the past two years. Harvesting began five days earlier than last year, with the lack of rain around that time leading to very healthy grapes among the red varieties. We can expect wines that are fresh as a result of their early harvest and low alcohol potential yet balanced by moderate acidity.







CABERNET SAUVIGNON: Harvesting began on March 8, eight days earlier than last year, to prevent the loss of acidity while ensuring that phenological ripeness had been achieved. The grapes had a low alcohol potential and very fine tannins. La Cancha has outstanding overall character centred around its aromas and fine tannins.

CARMENERE: Harvesting began on March 29, seven days earlier than last year. The aromas are very intense, with fine tannins and low potential alcohol. This year's Carmenere is very elegant. Alto de Piedras features the most intense aromas and flavours ever.

SEMILLÓN: The grapes were harvested on March 10, eight days earlier than last year. This led to very good acidity, while management of the vineyard yielded a luscious mouthfeel. La Blanca and Sauvignon Blanc - Semillón de Legado also have a good aromatic profile.

SAUVIGNON BLANC: Harvesting began on February 22, the same date as last year, although the grapes were less ripe. The early date sought to obtain more freshness, as temperatures were high that month. 🥮



EST. 1934

Vineyard Analyses ITATA

CLIMATE

In Itata—and especially in Guarilihue, where the De Martino vineyard is located—611 mm of precipitation fell, which was within the normal range for the past six years, but below the historic average. Spring temperatures were significantly higher than in recent years, with average maximums 3.4°C above those of the past four years. The conditions for flowering and fruit set were optimal. Summer was marked by higher temperatures than in the past four years, so the grapes ripened earlier, mainly in February when average high temperatures were 2.7°C above those of the past four years. Smoke from a huge wildfire that began on February 2 very close to the vineyard affected the grapes and burned 5% of the Cinsault vines. The team decided not to produce reds from the valley or our Viejas Tinajas Blanco.





RESULTS

MOSCATEL: Complex aromas paired with moderate acidity. Gallardía is balanced, with texture being the hallmark of this vintage.

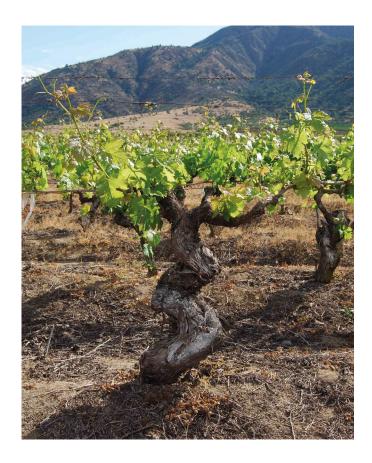


Old Vines

CACHAPOAL - LAS CRUCES

CLIMATE

Winter precipitation was lower than in the past two years and spring temperatures were the highest recorded over the past five years, which accelerated the initial phenological processes. These conditions had a detrimental effect on the vineyard, which was already in budbreak when a frost affected more than 50% of the shoots and buds and compromised future yields. In January, temperatures were more moderate, but they rose again in February to reach 2.9°C above the average high over the past four years, which also pushed up the harvest date to March 6, nine days earlier than last year. The grapes were harvested to obtain a balance between vines that had suffered from the frost and those that had not.





RESULTADOS

Low alcohol and very fine tannins. A medium-bodied wine that is also very elegant, with good acidity. This wine offers serious cellaring potential and will evolve well over time. 4



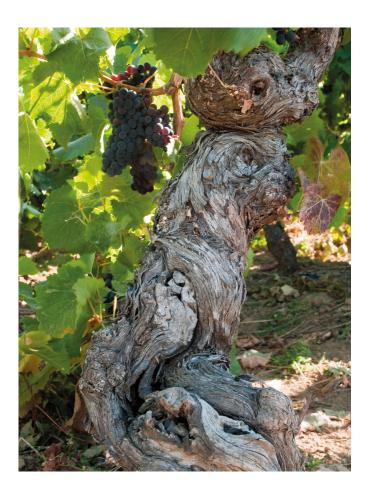


Old Vines

MAULE - VIGNO

CLIMATE

Winter featured 500 mm of precipitation, which was a five-year high, yet still below the historic average. Two frosts occurred after budbreak, with significant effects on vineyards in the area, including La Aguada, where future yields were diminished for more than 50% of the vines. Average high temperatures in spring were 3.7°C greater than those over the past four years, bringing the phenological stages of buds that emerged after the two frosts into line with the rest. In December and February, temperatures were higher than in the past four years, which accelerated ripening and led to a harvest date eight days earlier than last year.





RESULTS

Very elegant aromas and very fine tannins. This looks to be a medium-bodied wine with the tremendous acidity that the terroir always delivers. This wine offers serious cellaring potential and will evolve well over time.



Costa CASABLANCA

CLIMATE

Fortunately, there were no spring frost issues that could have affected the vineyards where we obtain our Sauvignon Blanc and Chardonnay grapes. Overall, the season featured moderate temperatures that led to harvest dates similar to those before 2022 and grapes that were very healthy when picked.

RESULTS

SAUVIGNON BLANC: This wine has enjoyably intense aromas and a citrus-forward profile. The alcohol level is similar to previous years, with high acidity. The palate may not be as luscious, but it is very balanced.

CHARDONNAY: Intense aromas with a white fruit profile, a very balanced palate and good acidity.



Costa LIMARÍ

CLIMATE

This is the most coastal zone for our Pinot Noir. Temperatures were slightly lower than last year, but the grapes were harvested on the same date to obtain a wine that is somewhat fresher, with more acidity. In the inland part of the valley, where we obtain our Chardonnay, temperatures were lower than last year, which pushed the harvest six days later.

RESULTS

PINOT NOIR: Very fresh, with very good colour and high acidity. The alcohol level is lower than in previous years, even lower than last year. Very fine tannins.

CHARDONNAY: Acidity was very high initially, but the malolactic fermentation has advanced enough to create a very balanced palate. Great volume in a very balanced wine, with a higher alcohol level than last year. Hints of the nutty flavours from ageing have already begun to emerge.