

2023 HARVEST REPORT

Las Vertientes

A warm season with a greater impact from the coastal trough. Good vigour in the vineyards provided protection to the grapes, which ripened well and slightly earlier, delivering fresh wines with ripe fruit and fine-grained tannins

The rainfall this season totalled 228mm, 5% below the historic average for this area. This helped keep the vineyard soils at capacity and provided the plants with enough moisture to get the season underway.

In terms of temperatures, it was a warmer year than normal and the heat summation for each month from December to April was higher than average with the overall total being 6.6% up on the historic value for this part of Aconcagua.

Specifically, spring got off to an erratic start in terms of temperatures, as October was rather warmer than usual, while November was cooler. As a consequence, while budburst happened at the usual time, it was rather less even than usual. This variation in the phenological states (budburst, flowering and fruitset) evened out later thanks to the temperature stability between December and April. In fact, veraison happened around the usual time and was very uniform.

In general, the greater winter rainfall and higher temperatures led to balanced vigour in the vineyards with sufficient vegetative growth to protect the fruit from radiation and decrease the impact of heatwaves. Furthermore, this season the coastal trough had a greater influence on the valley, enabling the grape temperature to drop quickly so that they could retain more acidity, while protecting them from excess sunshine.

The increased water availability in the soils and the good temperatures during fruitset resulted in clusters with a greater number of berries, increasing the average yield by around 15%. However, the berry size, which is what mainly defines wine quality and concentration, did not increase.

As is to be expected in a warm year, the harvest dates were around a week earlier than usual with the objective of retaining the best fresh fruit expression, colour and acidity.

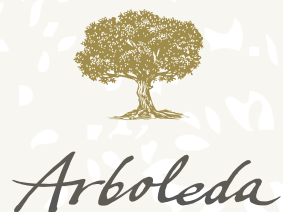
The warmth this season led to wines with fruity aromas and good colour and, thanks to the coastal trough and good vineyard management, they show freshness and juiciness, with elegant tannins and good concentration, which suggest good ageing potential.

Las Vertientes
2022 - 2023 Growing Season

	Oct-22	Nov-22	Dec-22	Jan-23	Feb-23	Mar-23	Apr-23	Total
Historical Heat Summation (DD)	145.5	203.8	248.9	281.2	239.6	227.4	149.0	1,496
Growing Season Heat Summation (DD)	155.0	191.0	283.0	290.0	260.0	253.7	162.0	1,595
% Change	6.52%	-6.27%	13.7%	3.14%	8.52%	11.55%	8.51%	6.62%



Arboleda



2023 HARVEST REPORT

Chilbué

Season somewhat late with prolonged ripening that delivered elegant wines with excellent acidity and minerality.

The vintage began with a winter with 17% more rainfall than in an average year, reaching a total of 297mm, compared to the average of 254mm. This ensured the season got underway with an adequate water supply, leading to good levels of vegetative growth and vigour in our vineyard.

In terms of heat summation, the season can be considered close to the historic average but there were significant variations from month to month.

Spring began cooler than average, which put back the phenological stages and delayed inflorescence by 15 days. Despite this, the conditions were good for fruitset, increasing the number of berries per cluster.

During December, the temperature exceeded the historic average, favouring growth and the vegetative development of the vines. However, this was not enough to completely offset the cumulative delay and the phenological setback continued with a 10-day delay in veraison.

February, the month when harvest started, brought a drop in temperature that favoured slow, gradual ripening, enabling the grapes to retain their fruitiness, acidity, aromas and colour. The harvest began an average of a week later than usual.

Then, in late March, the average temperature rose, boosting maturation in those parts of the vineyard that ripen later and in the Sauvignon Blanc, the last variety to be harvested.

The Chardonnay and Pinot Noir yields were good while those for Sauvignon Blanc were lower than normal.

In summary, while the heat summation was generally within the historic norm, the months of December and March were warm while November and February were very cold, which resulted in a moderately late season. With the grapes achieving a good balance between ripeness and acidity retention, the wines display fresh, delicate aromas, a vibrant and vertical entry and a mineral finish, as is very typical of our terroir.

Chilhué
2022 - 2023 Growing Season

	Oct-22	Nov-22	Dec-22	Jan-23	Feb-23	Mar-23	Apr-23	Total
Historical Heat Summation (DD)	122.0	164.0	212.0	235.0	211.0	191.3	131.0	1,276
Growing Season Heat Summation (DD)	122.0	153.0	252.0	230.0	197.0	201.0	141.0	1,296
% Change	0.13%	-6.52%	18.97%	-2.18%	-10.67%	5.02%	7.01%	1.56%



Arboleda