

Harvest Report 2015

Casablanca Valley

During the 2014-2015 seasons the valley present practically a lack of rain during winter and bloom, which exacerbated the drought the area, has suffered in recent years. However the lack of rain during harvest helped better sanitary condition of the grapes.

While there was a lower incidence of spring frosts than the previous year, these were higher than in the 2012-2013 seasons, not only affecting the 2015 grape production but also the material for production of 2016.

The big problem of the season was high temperatures during ripening which brought an irregular maturation, having to harvest the same variety in different weeks, plus a little higher alcohol.

Alcohol level in wines 2014 and 2015

	2014	2015
Sauvignon Blanc	11,9 - 12,0	12,9 - 13,0
Chardonnay	13,4 - 13,7	12,9 - 13,6
Pinot Noir	13,1 - 14,0	13,8 - 14,0

Harvest date in 2014 y 2015

	2014	2015
Sauvignon Blanc	7/mar al 7/apr	13/mar al 25/mar
Chardonnay	8/apr al 12/apr	5/mar - 7/apr al 10/apr
Pinot Noir	27/mar al 28/apr	12/mar al 6/may



Maipo Valley

Maipo presented high temperatures during the season, which made the record of the highest thermal sum of the last three seasons, winning March 20 being the hottest day since 2012 with 36.2 ° C. In turn he recorded the lowest number of frosty days.

The total rainfalls exceeded the records of previous season, but were below to those experienced in the 2012-2013 seasons. However, no precipitation occurred during flowering or harvest, favoring the health of the grapes.

As for the quality of wines, this year presented very good aromatic expression, juicy and well-structured tannins intensity.

Alcohol level in wines 2014 and 2015

	2014	2015
Cabernet Sauvignon	14,4	13,2

Harvest date in 2014 y 2015

	2014	2015
Cabernet Sauvignon	15-apr	24-apr



Colchagua Valley

The Colchagua Valley had the highest thermal sum of the past three seasons, 20th of March being the warmest day of the decade. This increased sugars early in the season with a decrease in acidity, higher pH and dehydration prior to phenolic maturity.

In the Carmenere, the high temperatures produced a maturity blocking causing a mismatch between the maturity of sugars and phenolic maturity, even in some cases not being reached. Looking phenolic maturity, the harvest was lengthened until May-June.

The absence of rains during harvest helped better health condition grapes, achieving adequate good aromatic expression and tannic structure.

Alcohol level in wines 2014 and 2015

	2014	2015
Carmenere	13,2 - 14,0	13,0 - 14,0

Harvest date in 2014 y 2015

	2014	2015
Carmenere	25/apr al 29/apr	27/apr al 5/may



Maule Valley

The 2014-2015 season in the Maule Valley was marked by high temperatures recorded anthocyanins accumulation problems, which led to heterogeneous grapes in color and difficult extraction in the cellar. The valley presents a higher thermal accumulation of the past three seasons.

Likewise, the total precipitation was higher than the last three years, having the advantage that the events were not present during the harvest.

Despite the high temperatures, the wines showed slightly higher alcohols good aromatic expression, juicy and tannins of good quality.

Alcohol level in wines 2014 and 2015

	2014	2015
Carignan	14,4	14,8
Cabernet Sauvignon	13,6 - 14,2	13,8 - 14,8

Harvest date in 2014 y 2015

	2014	2015
Carignan	17-mar	09-mar
Cabernet Sauvignon	7/apr al 10/apr	30-mar

