

TERRANOBLE

NOBLE BY NATURE

HARVEST REPORT 2020

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The 2020 harvest was marked by a very dry season with high temperatures, and in general very good sanitary conditions for our grapes.

Winter was characterized by low rainfall at the beginning of the season, ending with a severe water deficit (65 to 85% of precipitation deficit with respect to the historical average).

The spring season was not without its share of frosts, affecting the valleys of Casablanca and some areas of Colchagua, reducing yields in the most affected blocks.

Bud break began earlier than in a normal year, somewhat more uniform than expected, with a fairly cold September/October months, resulting in a rather contained development of the shoots. The rise in temperature recorded from the end of October onwards (average higher than normal) led to an explosive growth of shoots within a short time, increasing foliage-managing labor in addition to an earlier flowering (7 days).

Temperatures from December to February were quite high; veraison was one to two weeks ahead affecting the speed of sugar accumulation in the fruit and its phenolic maturity advancing the harvest from 15 to 30 days.

From a production standpoint, this heat wave and low rainfall during the season affected the size of the berries and therefore the final bunch weight, yielding a harvest that was 9% lower than initially planned. Significantly, these dry conditions caused water supply difficulties, especially in our Casablanca vineyard, limiting our productive area during the season.

From an enological point of view, such high temperatures and drought forced us to anticipate and increase our presence in the vineyards, evaluating the ripeness of the fruit (sugar, tannins), planning the harvest in the different valleys and varieties and seeking the optimal opportunity for each of them.

The weather conditions prompted us to start the harvest on February 13, eight days before the 2019 vintage. In addition, we experienced the COVID-19 pandemic, bringing other difficulties, such as the uncertainty of being able to harvest, vinify and/or finish the vintage.

These circumstances led us to reduce the harvest to 5 weeks, demanding a maximum planning of bottles, logistics to transfer the grapes and the harvesting and winery equipment. Our efforts enabled us to complete the harvest in record time, as well as to maintain the quality of the musts and wines.

In short, we are very pleased with the quality of the 2020 vintage wines in our winery. They are elegant, fruity red wines with good acidity and volume, mature and balanced tannins; the most outstanding being Cabernet Sauvignon, Carmenere and Pinot Noir.



2020 HARVEST

GRAPES HARVESTED BY VALLEY

CASABLANCA VALLEY

Sauvignon Blanc, Chardonnay, Pinot Blanc, Pinot Noir, Syrah and Tempranillo

MAIPO VALLEY

Cabernet Sauvignon

COLCHAGUA VALLEY (Los Lingues, Peralillo, Marchigue and Lolol)

Carmenere, Cabernet Sauvignon, Syrah, Merlot, Petit Verdot, Malbec and Marselan

MAULE VALLEY

Carmenere, Merlot, Carignan, Mourvedre, Grenache, Tempranillo, Petit Syrah, Tintorera, Chardonnay, Sauvignon Blanc



CASABLANCA VALLEY

Winter 2019

Temperatures were higher than in a normal year and winter rainfall 85% lower than the historical average, resulting in a severe water deficit.

Spring 2019

Recurrent frost events (13) strongly affected production in our fields, causing erratic sprouting and a quite extended flowering period. The dry trend that had been observed since the winter continued, triggering a high reduction in yields.

Summer 2020

Temperatures were significantly higher than normal from December to March, with a heat wave occurring between January and February causing sustained temperature increases. As in spring, proximity to the ocean prevented this temperature rise from being as pronounced as in other areas, but eventually led to an anticipated harvest by 2 to 4 weeks, depending on the variety.

Between the months of October to March of 2019, 1,258 days of accumulated degree days were recorded, compared to 1,121 during the same period in 2018.



MAIPO VALLEY

Winter 2019

Winter rains well below the historical average (>70% deficit). Temperatures higher than normal were also recorded in the area.

Spring 2019

Spring began with slightly below average temperatures, then rising towards the last fortnight of October onwards, causing frayed bud development and a slightly earlier bloom (one week) than a normal year. In general, budding was relatively normal with good initial fertility. A fairly compact flower was observed (2 weeks duration).

Summer 2020

From December onwards temperatures were above normal, anticipating grape veraison in around 10 days. A somewhat erratic veraison was detected, which took a little longer than expected to complete. The size of the berries was affected by a heat wave; along with some dehydration reducing the expected yields in this valley (10 to 15% less production is estimated). Fruit ripening was also rather accelerated, prompting us to harvest much earlier than expected (15-20 days) to maintain good acidity.

Between the months of October to March 2019, 1,208 of accumulated degree days were reported compared to 1,141 in the same period in 2018.



COLCHAGUA VALLEY

(Los Lingues, Marchigüe and Lolol)

Winter 2019

As in other wine-producing areas, a rainfall deficit of around 75% was observed compared to previous years, with repercussions on vineyard management due to the lower amount of water stored in the soil.

Spring 2019

Bud break began slightly earlier than in a normal year, not quite homogeneously (due to dry winter conditions). September and October were rather cold. In Marchigüe and Lolol frosts affected the lower areas of our fields. This cold condition initially caused slow shoot growth. Towards the last fortnight of October onwards, as temperatures increased, a swift progress ensued, concentrating and intensifying foliage work in the month of November. Bloom occurred 7 days earlier and relatively compact (in blocks that did not endure frosting). We were surprised by an early pruning this season, especially between the second two weeks of November and the first week of December.

Summer 2020

The Colchagua area was severely impacted by the heat wave, especially from the last fortnight of December to the first week of March. Veraison was 10 days ahead and somewhat erratic, particularly in varieties overly sensitive to the high temperatures recorded (Merlot, Cabernet). This caused a quick accumulation of sugars, advancing harvests by two or even four weeks. Additionally, pockets of dehydration were found in varieties such as Cabernet and mildly in Carmenere.

Yields in our Los Lingues vineyard was slightly lower than normal (especially for our Cabernet Sauvignon variety) due to the harvest's lesser weight and a two to three week advance compared to the previous season. The Carmenere variety showed a good fruit set, which meant quite normal yields.

Our Lolol vineyard was damaged by the spring frost, affecting yields of Carmenere and Malbec varieties. Harvest date 2 to 3 weeks earlier than last season.

Our Marchigüe vineyard was also impacted by the winter frost, affecting significant sections of the property in different magnitudes. The Carmenere variety saw the greatest yield drop compared to our estimate.

Extreme maximum temperatures occurred in Peralillo. Maturity was quite accelerated, forcing harvest very early in the season to prevent berry dehydration and to retain good acidity (Carmenere harvested on March 4).

Between the months of October to March 2019, Los Lingues recorded 1,792 accumulated degree days vs. 1,631 in the same period for 2018.

Between October to March 2019, 1,756 accumulated degree days were registered in Marchigüe versus 1,568 in the same period in 2018.



MAULE VALLEY

Winter 2019

Winter rains were 65% lower than estimations according to historical data. Temperatures were higher than those expected in a normal year, affecting the accumulation of cold hours.

Spring 2019

The spring was cold, with a temperature increase from the last week of October onwards, and accelerated growth of shoots. Two mild frost events were recorded, slightly affecting our Chardonnay and Merlot. We experienced low rainfall and higher humidity in November in this valley. This factor, together with quick foliage development required intensifying preventive practices for oidium control.

Summer 2020

As in other valleys, high temperatures were noted from December onwards, when heat waves developed in January and February causing premature harvests of up to four weeks, especially of red grapes. Dry conditions affected sensitive varieties such as Merlot, which began to present some degree of cluster dehydration leading us to advance the harvest. White stocks were harvested on relatively normal dates with no more than a week's difference compared to the previous season.

Between the months of October to March 2019, 1,707 accumulated degree days were recorded at San Clemente as opposed to 1,528 in the same period in 2018.



CONCLUSIONS

Throughout the season, the 2020 vintage featured higher temperatures than in previous years. On the other hand, rainfall was lower than ever before. These factors, together with the frost episodes and the lower plant load, caused a faster than usual accumulation of sugars, forcing an earlier harvest compared to previous years. The fact that it was an early harvest allowed its earlier completion, avoiding eventual transmissions of COVID-19.



GENERAL VARIETY CHARACTERISTICS

Fruit yields fell by 20-30% this season mainly for climatic reasons: low winter rainfall, a summer heat wave in the vineyards and also partly due to spring frosts.

As a result of these conditions, in addition to bringing forward the harvest date to ensure fresh fruit and maintain the acidity of the wines, we achieved wines with great concentration, outstanding notes of red fruit, ripe and elegant tannins, as well as tension in the mouth.



LAS DICHAS, CASABLANCA

Chardonnay

High quality wines, fresh with marked acidity, displaying elegance, complexity and persistence, despite being a warm year.

Sauvignon Blanc

Elegant wines, less intense than in cold years, but enhancing their aromatic complexity and freshness. The typical features of the variety were maintained with irrigation and foliage management so as to avoid the influence of heat peaks.

Pinot Gris and Pinot Blanc

They were vinified with skins to make our orange wine, leaving them in contact with their skins for five months. These are concentrated wines, with special aromas and balanced in the mouth due to their acidity and tannins, with greater volume and structure, being fermented in clay vats.

Pinot Noir

Harvested quite early (February 17). A very good year for this variety. Notes of red acidic and floral fruits stand out. In the mouth they present minerality, elegance and freshness, as well as a good balance. Seeking complexity, we worked full clusters between 10 to 50% full.

Syrah

A very different Syrah from the previous “love or hate” ones, disconcerting because of its olive and mineral aromas and a very good concentration in the mouth. Destined for our Dissident with ageing in unroasted foudres. This cold-climate Syrah also stands out for its great color intensity.

Tempranillo

Its red fruit, high acidity and fruit intensity are noteworthy. In the mouth it displays large, crisp and heavy tannins, unlike those from the Melozal (Maule) area, where they are ripe, somewhat light and with rounded tannins.

MAIPO

Cabernet Sauvignon

These grapes come from two areas, Isla de Maipo and Puente Alto. They are high quality and powerful wines, displaying aromas of ripe, black fruits such as cassis, slight menthol and softness in the mouth brought by large, round and ripe tannins. Wines with very good aging potential.

LOS LINGUES, COLCHAGUA

Carmenere

They exhibit ripe red fruit, elegance and round, rich and persistent in mouth at the end. Perfect to reflect the differences in CA'S project.

Cabernet Sauvignon

A good year for Cabernet Sauvignon from Los Lingues, featuring aromas of ripe fruit, elegant and light notes of fresh mint and rounded mouths, integrated, silky tannins and good persistence. The warm year allowed for adequate ripening.

LOLOL, COLCHAGUA

Carmenere

Very colorful wines, with fresh red fruit, high acidity and nerve, good concentration and long persistence. We will have a Carmenere CA2 that stands out for its intensity, tension, and persistence.

Syrah

Intensely colored wines, black fruits, with good acidity and concentration of round and balanced tannins. Less aromatic intensity, but great fullness and presence in the mouth.

Malbec

Very fruity and fresh nose, juicy mouth, long and

very well structured and elegant tannins, to work high-end blends.

MARCHIGÜE, COLCHAGUA

Carmenere

Good fruit intensity, with an outstanding freshness and smoothness in the mouth, achieves good balance between ripeness and acidity.

Cabernet Sauvignon

Wines with a very aromatic nose, featuring fresh red fruits and minerality in the blocks planted on granite. On the mouth, the wine has somewhat reactive tannins that blend smoothly with the rounded tannins of Los Lingues. Medium acidity creates a good balance with the tannins.

Merlot

Wines with good color, intense red fruit, medium concentration, good structure and slightly more marked tannins.

Syrah

Ripe wines, with black fruit and some graphite, intense color. The mouth is persistent and presents good concentration.

Petit Verdot

Very good ripening, avoiding green and/or rustic tannins, displays black fruit notes, great structure and concentration to be worked in a blend.

Marselan

Ripe black fruit and slight spicy notes are distinct. Good structure and rounded tannins in spite of its low yield. As the plant matures we find a greater potential for new projects.

Malbec

Well-colored wines, intense in acid red fruit and floral aromas, with medium acidity and good concentration and elegance in its tannins.

PERALILLO, COLCHAGUA

Carmenere

The warmest area of the valley. In this vineyard we began the harvest of Carmenere on an unusual date due to its early readiness (March 4th). Displays ripe and tasty black fruit, as well as great concentration and structure.

Cabernet Sauvignon

Peralillo, a vineyard planted on slate soil, renders elegant, intense and nervous wines enhancing its ripe fruit, high concentration and persistence at the end of the tasting.

SAN CLEMENTE, MAULE

Carmenere

Carmenere wines with more typical characteristics of the variety given their location at the foot of the Andes Mountains. This allows for optimum ripeness achieved in a warm year, high fruit intensity and spicy touches. Wines of fine complexity, with soft tannins and medium acidity, as well as good volume and concentration due to low yields of 25-year-old vines.

Merlot

Intense cherry color and a great typical characteristic of the variety make this Merlot stand out for its red acid fruit and tannins, which are present but well integrated, giving the sensation of roundness in the mouth. Plants over 25 years old. Overhead irrigation on soil with clay presence preventing dehydration by the heat wave. Fifteen percent full cluster, adding complexity similar to that of carbonic maceration.

Carignan

Characterized by its high acidity providing much freshness to the wine, with present and sharp tannins. This wine needs to be kept in egg and foudre to be rounded. Aromas of sour cherries,

redcurrants and a slight herbal touch stand out in the nose.

Grenache (San Clemente and Melozal)

Young wine with sour cherry notes, good color and acidity, harvested quite early to maintain the typical characteristics of the variety and tension to stand in the Disidente line. With soft tannins in the mouth and much freshness and persistence.

Mourvedre (Melozal)

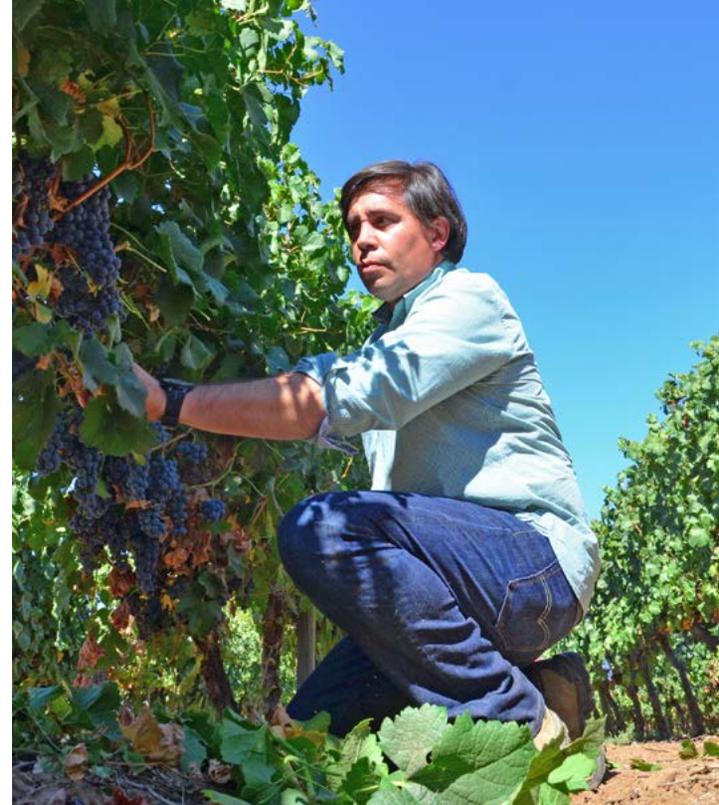
Fresh, intense, and juicy wines, with remarkable acidity to work the Disidente.

Chardonnay

Outstanding notes of ripe fruit, medium intensity, good balance between acidity and length.

Malbec

Very good color, with great typical characteristics of the variety, highlighting floral notes, long in the mouth and rich acidity.



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