TERRANOBLE

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Harvest

REPORT 2026



INTRODUCTION

2026 was a vintage of contrasts. It began with a dry winter —rainfall fell well below average, with a deficit exceeding 40% at times— yet the soil still retained sufficient moisture for spring to start strong. Vines budded a week earlier than usual, evenly and with good fertility, although some mild frosts left their mark in the Casablanca vineyard, particularly on Chardonnay and Pinot Noir.

Spring proved cloudier than the previous year, and an early rise in temperatures brought higher powdery mildew pressure than normal: a challenge that technical teams successfully managed without major setbacks. A hot summer followed, advancing the harvest by at least two weeks and concentrating much of the vintage in March. Additionally, significant rainfall in the south-central region increased cluster weight —one of the key factors behind this season's yield increase— while also complicating sanitary management and requiring reinforced preventive controls to ensure healthy fruit. In the grape market, initial demand was strong, especially for white varieties, though red grape prices began to decline from November onwards.

The final outcome: a 2026 harvest that was 36% more productive than the previous one, thanks to good floral differentiation from the spring of 2025, even budbreak, and heavier clusters —an effect of the south- central rains— which particularly favored varieties such as Merlot, Malbec, and Chardonnay. Ultimately, it was a season demanding constant vigilance: managing powdery mildew pressure in spring and subsequently sustaining the pace of a hot summer that brought forward and concentrated the harvest within a two- to three-week window.





WINEMAKER'S VISION

"The 2026 vintage was one of the most challenging in recent years from an oenological view. Warm weather and an advanced harvest forced us to fine-tune our analysis block by block, visiting fields weekly, bringing forward winery operations, and implementing new technologies. But the reward was big: red wines with great concentration, mature and integrated tannins, and fruit ranging from fresh to ripe depending on the vineyard, always seeking good acidity, structure, and longevity. It was a distinctive vintage, in which we concentrated white wine production from Casablanca and San Clemente by advancing their harvest dates, applying shorter macerations, and fermenting in wood and ceramic. Carmenere from Colchagua and Maule displayed beautiful fruit expression, present tannins, and great grip on the palate. It was a harvest of yield recovery, highly logistical and operational, beautiful, yet with a unique character"

Marcelo García
Gerente de Enología TerraNoble



AGRICULTURAL MANAGER'S VISION

"The 2026 season tested our entire capacity for adaptation. Heatwaves in January and February, combined with widespread water deficits, demanded swift action in every management decision: adjusting irrigation block by block and bringing forward harvest when optimal ripeness dictated. Thanks to this, fruit arrived at the winery in pristine condition and with uniform ripeness. It was a year that validated the practices we had been developing: today, precision water management is no longer an option—it is the foundation of quality."

Pedro Vega
Gerente Agrícola TerraNoble

GENERAL CLIMATE DATA



Valley	Field	Accumulated Precipitation 2025 (mm)	Maximum Temperature (°C)	Minimum Temperature (°C)	Average Temperature (°C)	Accumulated Growing Degree Days (Out25 - Mar26)
Valle de Casablanca	Algarrobo	322	29,1	10,8	19,85	1.269
Valle de Colchagua	Los Lingues Los Cactus	485 438	32 32,2	13,1 12,2	22,1 22,8	1.773 1.758
Valle del Maule	La Higuera	585	31,2	12,1	21,3	1.598

GENERAL CHARACTERISTICS BY VALLEY



CASABLANCA VALLEY

Casablanca experienced a favorable season, albeit with rainfall below historical averages: totaling just 322mm. Budbreak occurred a week earlier than in 2025 and was uniform throughout the valley, with only a few localized —well-controlled— frosts affecting the vineyard. Excellent bud fertility pointed toward a productive season, which held true: toward late October, temperatures rose and shoots grew rapidly.

As in other valleys, summer was hot and demanded meticulous irrigation management, along with keen attention to precise picking times. Harvest ultimately shifted about two weeks early, concentrating in March. Productive results were positive, with yields exceeding the previous harvest by 17%.





COLCHAGUA VALLEY

Colchagua likewise began with a dry winter and delayed rains. When rainfall finally arrived, it registered 438mm in the mountain-coastal zone and 465 mm in the Los Andes field: sufficient to build up good soil moisture reserves. Similar to Casablanca, winter dormancy ended slightly earlier than usual, though without frost damage.

Spring arrived with higher temperatures and humidity, triggering powdery mildew pressure across much of the country's south-central region. Drawing on accumulated experience, the team controlled it without incident. Uniform budbreak and normal bud fertility indicated a campaign clearly superior to 2025 —40% higher— and projections actually fell short: final results yielded a harvest ranging from normal to strong for the valley. An intense summer marked by distinct heatwaves brought harvest forward by nearly two weeks, commencing on March 5.

MAULE VALLEY

Maule recorded the highest rainfall among the three valleys, though still short of historical averages: 585 mm, representing 12% below normal. Even so, soils entered spring with excellent moisture reserves. Budbreak occurred slightly early and, matching other valleys, was uniform with high bud fertility, surpassing the previous season.

A milder, humid spring brought significant powdery mildew pressure and rapid shoot growth, putting technical teams to the test. Towards late spring and early summer, significant late rains fell: these directly impacted cluster weight in varieties sensitive to dehydration, reaching historic records in Merlot, Malbec, and Chardonnay. All of this translated into a substantial production increase —over 40% higher than the previous year and above initial projections— establishing 2026 as a vintage of strong yields that helped balance out a warm summer. Harvest began one week earlier than in 2025.

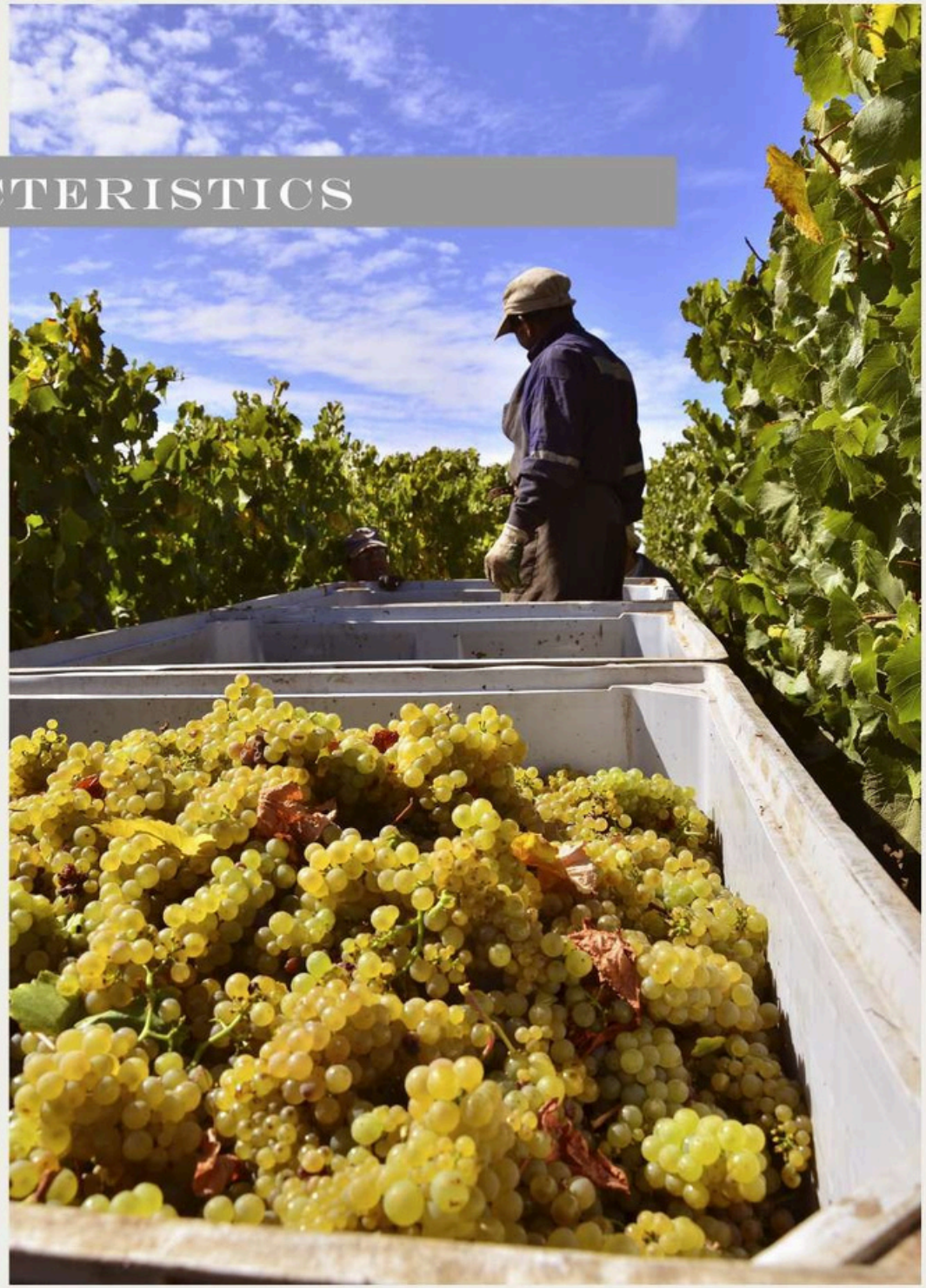


GENERAL VARIETY CHARACTERISTICS

The 2026 harvest marked a productive recovery following the widespread decline in 2025: total volumes rose by nearly 18%, driven primarily by better fruit set in red varieties. Carmenere, in particular, returned to levels near its historical average after a nearly 30% drop the previous season. White varieties performed more variably: Sauvignon Blanc benefited from the early harvest, whereas Chardonnay had to manage higher powdery mildew pressure resulting from the warm summer.

Varieties Harvested in Each Valley

- **Casablanca Valley:** Sauvignon Blanc, Chardonnay, Pinot Blanc, Pinot Noir, Syrah, and Tempranillo.
- **Colchagua Valley (Los Lingues, Lolol, and Marchigüe):** Carmenere, Cabernet Sauvignon, Syrah, and Petit Verdot.
- **Maule Valley:** Carmenere, Merlot, Carignan, Grenache, Cabernet Franc, Chardonnay, and Sauvignon Blanc.





EL ALGARROBO VINEYARD, LAS DICHAS, CASABLANCA VALLEY

CHARDONNAY
The 2026 harvest produced full-bodied wines with excellent tension and freshness. Warm summer condition accelerated ripening, requiring precise timing to preserve natural acidity. On the nose, citrus notes, green apple, and white flowers emerge; on the palate, a fine balance between acidity and alcohol, with breadth and persistence.

SAUVIGNON BLANC
Strong varietal character and vibrant acidity, offering fresh wines on the palate. Harvesting, advanced to late February, captured the vibrant acidity characteristic of the valley. Notes of lime, fresh herbs, minerality, and a saline touch form a taut, food-friendly profile with great length.

PINOT BLANC
Limited production of remarkable balance: a distinct and special wine. Summer heat prompted early morning picking to preserve aromatic freshness. Citrus and floral profile with a saline background that adds tension; precise, broad, complex on the palate with a lingering finish.

PINOT NOIR
The variety requiring the most precise harvest timing this year. January heatwaves forced harvest forward by 7 to 10 days to preserve acidity and valley typicity. The result: delicate and structured wines, with minerality, crisp red fruit, earthy notes, and fine, silky tannins. Vinified with whole clusters (30% to 80% depending on the block).

SYRAH
A fresh, floral, and intense profile. Seasonal warmth concentrated the fruit without sacrificing the elegance characteristic of Casablanca Syrah. Notes of violet, olives, and white pepper, with small, silky tannins and vibrant acidity. Ideal for aging in foudres and amphorae; deep color with violet hues.

TEMPRANILLO
Present tannins, outstanding structure, and a savory finish. A juicy profile with crisp acidity and tart red fruit notes. Vinified in open vats and aged in ceramic amphorae to preserve natural freshness and tension. Demonstrates excellent aging potential and blending capacity.

COLCHAGUA VALLEY

LOS LINGUES

CARMENERE

Following the 2025 drop, Los Lingues 2026 Carmenere displayed its full potential once again: enhanced juiciness, fruit concentration, and signature structure, with smooth, rounded tannins, notes of red fruit, ripe red pepper, and well-integrated medium acidity. Active irrigation during heatwaves proved vital to protect cluster integrity and achieve ideal tannic maturity.

CABERNET SAUVIGNON

Elegance and cellaring potential define the 2026 Cabernet from Los Lingues. An earlier harvest than 2025 preserved the freshness and tension characteristic of this variety in this terroir. High concentration, balanced acidity, and refined tannins yield a wine of notable structure and persistence.

SYRAH

Seasonal heat enhanced the fruit and floral intensity of Los Lingues Syrah, delivering ripe red fruit and black pepper notes. Round, well-structured tannins accompanied by lively acidity. Ideal for extended aging in foudres and concrete tanks; deep color with blue-violet highlights.

PETIT VERDOT

Intense, ripe red fruit, deep color, and elegant tannins. The warm summer favored this late-ripening variety, achieving optimal phenolic maturity while retaining acidity. Crafted with gentle punch-downs for balanced extraction: an exceptional component for blending high-end age-worthy reds.

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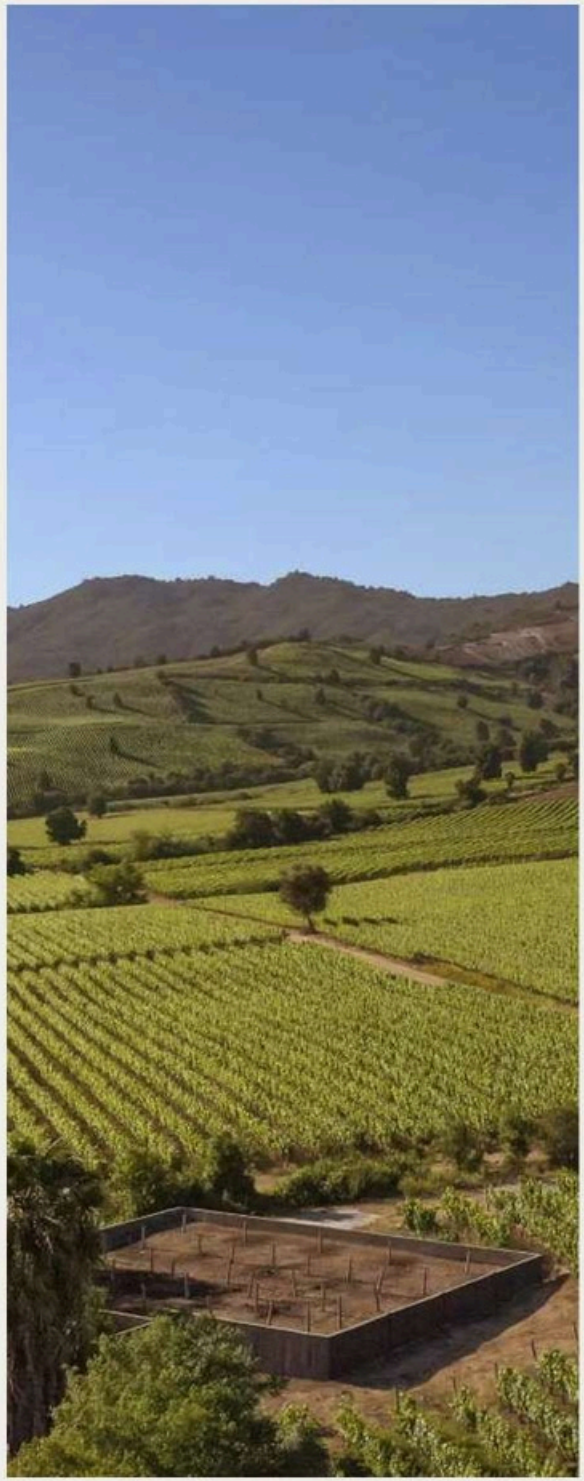
CARMENERE

Lolol 2026 Carmenere reaffirmed its standing among Colchagua wines: great concentration, high fruit intensity, juiciness, and freshness on the palate. Yield recovery compared to 2025 was significant, featuring improved production and more uniform ripening. Notes of fresh red fruit, herbs, and a mineral backdrop, with small yet present tannins and acidity that adds vibrancy and aging potential.

MARCHIGÜE

CABERNET SAUVIGNON

Fruity and juicy wines with redder fruit profiles than the previous season. Present, well-integrated tannins with medium acidity balancing the structure. The warm summer promoted concentration without sacrificing freshness: an excellent expression of Marchigüe identity—power with elegance and balance.





MAULE VALLEY

CARMENERE (SAN CLEMENTE)

San Clemente 2026 Carmenere showed a juicy profile and medium structure, delivering the yield recovery the variety needed after the 2025 deficit. Spicy notes were more pronounced than the previous year, with fresh red fruit and large, rounded tannins offering elegance and solid aging potential. Ripening was more uniform thanks to summer irrigation. Harvest took place in late March to avoid rains.

MERLOT (SAN CLEMENTE)

2026 Merlot required dedicated attention during January and February heatwaves due to its sensitivity to dehydration. Through proper water management with deep irrigation, we achieved a taut wine with fine, integrated tannins, tart red fruit, and that balance between freshness and ripeness that defines the grape in Maule. A strong year for our Azara Merlot.

CARIGNAN

2026 Carignan from Ñame and Cauquenes showcased its finest expression in years: two distinct fruit origins adding complexity and versatility. Ñame contributed great freshness, fine tannins, and tart red fruit; Cauquenes provided greater structure and concentration. Dry-farmed vines demonstrated resilience against summer heat, yielding natural concentration without supplementary irrigation.

GRENACHE

2026 Grenache produced colorful, lively, fresh wines with distinct personality, strong structure, and grippy tannins. Its adaptability to warm climates was a clear advantage this season: intense tart red fruit and herbal notes adding complexity. Excellent for Mediterranean-style blends and age-worthy wines.

CABERNET FRANC

This Cabernet Franc stands out for its color, concentration, and power, adapting remarkably well to the warm year. The nose reveals a red fruit profile with herbal notes and great complexity. Intense wines with firm tannins and high cellaring potential.

CHARDONNAY (SAN CLEMENTE)

A clean, expressive profile featuring fresh peach and citrus notes. Early harvesting preserved natural acidity and the balance defining this variety in Maule. Good acidity, medium volume, and a refreshing finish: a versatile option for blends and early-consumption wines.

SAUVIGNON BLANC (SAN CLEMENTE)

Harvested early to preserve acidity and aromatic typicity. Greenish-yellow hue with bright aromatic intensity, featuring crisp citrus notes, white fruit, and subtle hints of pineapple and green pepper. Fresh, juicy, medium- bodied on the palate with marked acidity and a long, food-friendly finish.



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