

# 2023 HARVEST REPORT

The 2022-2023 season showed an unusually distinct climate between coastal areas and the interior parts of the country. Despite the fact that it was one of the warmest seasons in recent times, it proved to be quite advantageous for Concha y Toro's high-end wines.



Marcelo Papa, technical director of Concha y Toro.  
Head of Amelia and Marques de Casa Concha.

*“Over the 31 harvests I have seen, I had never observed such contrasting climatic differences between the coastal and interior regions of Chile in a single year. It was a clear transition between the La Niña and El Niño phenomena in the months of December, January, and February. This required the winemaking teams to be very agile in some areas and very patient in others,” comments Papa.*

The 2022-2023 season was extremely challenging for Chilean wine growing, marked by fires, droughts, and high temperatures. However, a thorough analysis of the year ahead and sound decisions, combined with proper management and coordination of the winemaking teams, allowed for a successful harvest. Vines were harvested on time, achieving good volumes, and excellent quality.

Marcelo Papa, Technical Director of Concha y Toro, defines the style of the wines from this new 2023 harvest as austerity on the coast and greater generosity in the wines from the interior.

This cycle began with a winter that was quite generous in terms of rainfall, allowing for water accumulation in the mountains. Coupled with conscious irrigation according to the year's needs, this allowed us to face the extreme weather conditions observed in the months of December, January, and February.

In terms of climate, there was a clear duality between the coastal and interior regions, as the transition from the La Niña to El Niño phenomena began to take place. In the coastal area, there was a high cloud cover and low luminosity, leading to a delay in ripening and a postponement of the harvest in this sector. The opposite happened in the valleys of the interior sectors, where the months of January and February were characterized by higher than usual temperatures and good luminosity, leading to an early harvest to avoid overripening of the fruit.

*“Despite this climatic duality experienced in Chile, we were able to obtain excellent quality, with the wines from the coastal area showing very good acidity and slightly lower alcohol levels than normal. Meanwhile, the wines from the interior will offer more direct fruit and slightly greater generosity,” he noted.*

# WINE HARVEST BY VALLEY



## LIMARÍ VALLEY

The 2022-2023 season was different from the previous one, both in terms of accumulated temperatures, rainfall, and final volume. In the case of the accumulation of growing degree days (GDD), this was lower in the spring, while during the summer, it matched the increase in temperatures from December to February. Regarding rainfall, we had a generous winter for the region, exceeding 160 mm, which was reflected in the excellent canopy development between August and December. It was evident in the 2023 harvest volumes but did not lead to an increase in reservoir levels.

All of this resulted in a later harvest, which began between the weeks of February 13th and 20th - one week later than the previous harvest. As for Chardonnay, its harvest concluded on February 25th, while the Pinot Noir harvest ended on March 1st.

*“Quebrada Seca maintains its good quality, health, and excellent fruit levels. However, the drought factor remains a concern. Thanks to the La Paloma reservoir, we were able to maintain irrigation with some restrictions, which allowed us to move forward without major complications. We are hopeful that the winter of 2023 will be rainy, according to the forecasts of a strong El Niño, as this is what we need to continue the contribution of wines from Limarí and Quebrada Seca. While we have the climate, soil, people, inputs, and other resources, water is the most crucial element to achieving optimal results,”* says Cristián Carrión, Assistant Manager of the Limarí Valley at Concha y Toro.



## CASABLANCA VALLEY

The beginning of the season saw a cooler spring, with higher soil moisture content in most vineyards compared to previous years. This aided in the healthy development of the plants, resulting in a higher yield in the vineyard.

The temperatures experienced at the end of November assisted in the flowering of Sauvignon Blanc, which typically occurs later in the season. January and February were months with higher average temperatures compared to the 2022 harvest, accompanied by lower relative humidity, resulting in increased luminosity for the valley. In March,

temperatures dropped, and we started seeing the morning fog generally observed in February, leading to a slower ripening process.

We conducted the harvest with low sugar content, resulting in wines with lower alcohol levels. This is appealing to the winemaking team, considering the results obtained and consumer preferences. As a final result, the wines will stand out for their wide variety of flavors and aromas, ranging from mineral, floral, to fruity tones, and accompanied by well-balanced acidity and a good volume, freshness, and density.

# WINE HARVEST BY VALLEY



## MAIPO VALLEY

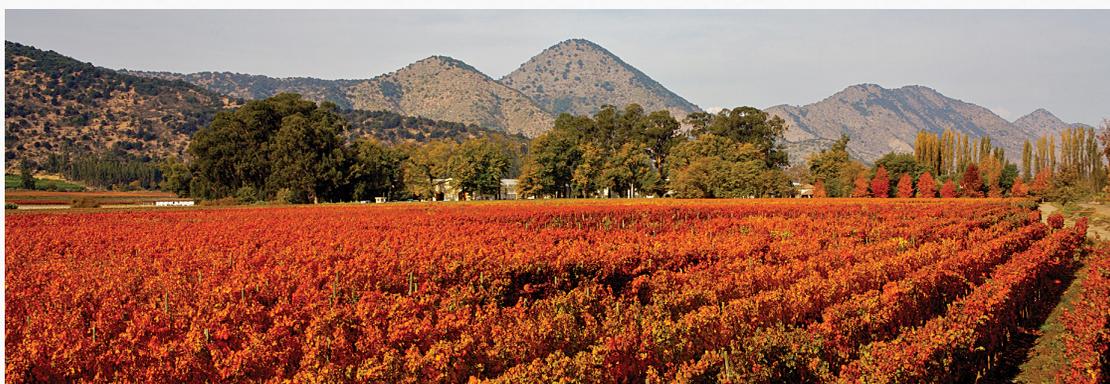
The 2023 season started with a good amount of water in the soil, thanks to higher winter rainfall. This resulted in an advantageous bud break, followed by a dry, cool spring that allowed for the development of healthy canopies.

The total rainfall recorded in the season was 178.2 mm in Puente Alto and 192.1 mm in Buin, compared to 150 mm for the previous season.

Unlike the previous season, the months of February and March experienced temperature peaks, which sped up the development and

ripening of grapes in the vineyard. This was due to a higher thermal accumulation of 1,967 GDD (September to March) compared to the average of 1,810 over the last 10 years. As a result, the harvest started one to two weeks earlier in some vineyards compared to the previous season, while at the El Mariscal vineyard, the harvest began three days later than in 2022.

Despite being a highly challenging harvest due to climatic conditions, the wines show great expressiveness, intensity, and are full of flavors and aromas.



## CACHAPOAL VALLEY

In the Peumo vineyard, the birthplace of Concha y Toro's Super Premium and Ultra Premium Carmenere wines, the 2023 harvest was very positive in terms of yield, health, and grape quality. The 2023 harvest presented climatic differences compared to 2022, resulting in wines that will offer a more elegant profile, with abundant fruit, fewer vegetal notes, and that will be very enjoyable to drink.

During the 2022-2023 season, the rainfall was considerably lower than the previous season, with a total of 273 mm, concentrated mostly in July. Despite this, the harvest experienced a cooler spring and a lack of rainfall between January and April, resulting in slower ripening but allowing for complete grape maturity and very good health.

Due to these climatic conditions, the harvest was delayed by 10 days compared to historical

averages, but the grapes benefited from the slower ripening process. Accumulated temperatures reached 2,230 GDD from September to the end of April, compared to the average of 2,064 over the last 6 years. The Carmenere grapes began to be harvested during the first week of May and concluded with Carmín de Peumo on Friday, May 26th.

*“Despite being a challenging season in terms of water quantity and temperatures, the wines look very good and show great concentration. The Merlot stands out for its freshness and color. Meanwhile, the Carmenere wines show a more elegant profile, abundant fruit, low vegetal notes, and a very fresh character. These wines will be delightful to drink,”* says Marcio Ramírez, head winemaker of the Cachapoal Valley winery, Carmín de Peumo, and Terrunyo.

# WINE HARVEST BY VALLEY



## COLCHAGUA VALLEY

### UCÚQUER VINEYARD

In this location, close to where Rapel River pours into the Pacific Ocean, the conditions for cultivating white grape varieties are exceptional, particularly for Sauvignon Blanc. For this reason, Ucúquer has been the vineyard that provides the grapes for Gran Reserva Sauvignon Blanc from the beginning.

The 2022-2023 season can be classified as a transitional period between the end of the La Niña phenomenon and the beginning of El Niño. Precipitations were slightly higher than expected for a normal year in the region, reaching nearly 500 mm, concentrated mostly in the winter, resulting in very good soil moisture at the beginning of the season. Later, in spring, moderate to cool temperatures were observed, which resulted in a slightly slower but uniform bud break, with optimal conditions for the development of bud break, leaves, and clusters.

The summer was characterized by very good luminosity, absence of coastal morning fog, and relatively high temperatures, factors that influenced an earlier grape ripening. This set a fast pace for the winemaking team to harvest each block at its optimal moment, preserving the natural acidity and typical aromatic expression of the Ucúquer vineyard.

"We defined the blend for the Gran Reserva Sauvignon Blanc 2023 a few days ago, and it will be bottled in the coming weeks. Great terroirs are characterized by their consistent quality, harvest after harvest, despite climatic fluctuations. Considering the high temperatures and rapid ripening of the grapes, Gran Reserva Sauvignon Blanc 2023 is characterized by its aromatic complexity, combining mineral, tropical, and citrus notes. On the palate, its smooth and creamy texture blends with a pleasant acidity, resulting in a pleasant and persistent wine. It is definitely a

high-end Sauvignon Blanc, that pairs well and has good aging potential, something that is not common for this varietal," reveals Max Weinlaub, the winemaker in charge of Gran Reserva Sauvignon Blanc.

### PALO SANTO VINEYARD

The Palo Santo vineyard, on the other hand, saw a cooler spring with a warmer end of summer than expected. Regarding precipitation, it was around 250 mm, which, although still below the historical average for the area, was sufficient for the proper development of the vineyard. Furthermore, there was full availability of irrigation water during the critical growth phases.

Regarding accumulated temperatures, these were higher than the previous season, mainly due to a greater accumulation in March, which caused the harvest to be slightly earlier. Fortunately, the harvest took place before the first rains, achieving correct ripening, excellent quality, and no phytosanitary issues.

There is still a lot of work to be done in the winery for the 2023 harvest of Cabernet Sauvignon and Malbec from Palo Santo. However, the potential is perceived to be quite favorable. The wines have a lot of complexity in the fruit, concentration, and freshness. Everything indicates that it will be a great vintage for Gran Reserva Malbec and Cabernet Sauvignon.

# WINE HARVEST BY VALLEY



## MAULE VALLEY

In the Maule Valley, the season was heavily marked by very high maximum temperatures and, at times, extreme conditions. This occurred particularly during the months of December, January, and February. The vineyards had to cope with these high temperatures, and one of the consequences was the lower yields they produced.

Winter rainfall was slightly higher than other years. Depending on the zone, there was anywhere between 550 mm (San Clemente) and 350 mm (Cauquenes) of precipitation, with one day of rain during the harvest (30 mm). This allowed, although not without challenges, the leaves to keep “working” until the grapes were harvested, which was earlier than in previous years.

Despite the adverse scenario, the quality of the vineyards, the soil management, and their specific locations helped the grapes ripen properly, yielding very good results in terms of quality. “We will obtain wines with a very good color, fruit expression, and in spite of the year, freshness. This season stands out for its great consistency and, especially, the quality of the Cabernet Sauvignon in Cauquenes, the Malbec in Péncahue, and the Merlot in San Clemente,” comments Héctor Urzúa, the winemaker for the Maule Region winery.