



Harvest Report 2019

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Chile. San Pedro. Tarapacá. Leyda. Santa Helena. Misiones de Rengo.
Viñamar. Casa Rivas. Argentina. La Celia. Tamarí

“The threat of El Niño was diminished and we celebrated a 2019 harvest with excellent fruit health”

The 2019 harvest began with early forecasts about the effects the “El Niño” storm would have during harvest. However, it took place under dry conditions, giving for calm weather and a pleasant surprise with regards to grape ripening and health.

Looking at the season cycle, Autumn 2018 was dry and there were few frosts across Chile. This is a time during which reserves are built up for flowering. Up until the onset of winter, variables indicated that it would be a good year. However, scarce precipitation during winter meant that many vineyards experienced lower production potential, which meant that we were forced to irrigate during winter in order to have enough reserves across all soil profiles by spring.

Spring was also dry, but luminous and with good temperatures, as has been the trend of the last three seasons. There were no significant frosts, which allowed for good bud break and flower induction. In these fortunate spring conditions, flowering took place on time, enabling optimal fruit setting. The short period for fruit development should be noted, going from flowering to fruit setting in an average of 15 days, which is relatively good in comparison to what we are used to.

The dryness continued into summer, and could be separated into two periods. From **December 20th**

to January 15th there were moderate maximum temperatures, without extreme peaks. The coastal zone had few morning mists and little of the associated humidity. This meant that veraison arrived early (around 10 days) to normal, and similar to flowering, it took place within a short period, allowing for more even ripening across the bunches. Between **January 16th and March 20th**, there was a combination of normal seasonal temperatures alternated with warmer weeks, but without significant heatwaves.

If we look closer at the valleys where VSPT is present, from north to south in Chile and Argentina, we can observe the following:



Elqui Valley



Casablanca Valley



Leyda Valley

Elqui Valley

In this extreme northern valley in Chile, where great Syrahs from Viña San Pedro are produced, it was a season of low rainfall. In the vineyard located 20km from the Pacific Ocean, temperature variation is generally lower than in the central zone, above all in comparison to the Andes sub region, and high summer temperatures were not recorded as with the intermediate depression of the Central Valley. However, it was a year with less mist and somewhat warmer than previous years.

With regards to the phenological cycle, bud break was slower than last year, lasting approximately two weeks, as was flowering. In contrast, in Chile's Central Valley it lasted around one month. It was a normal season for fruit setting and *veraison* thanks to a drier summer. Ripening occurred earlier in the Pinot Noir and a little later in the Chardonnay. Fruit setting and *veraison* with the Sauvignon Blanc was earlier than last year. The 2018/2019 season was very similar to the 2016/2017 season with regards to the Sauvignon Blanc and Pinot Noir. Good grape health should be noted, which will give origin to good expression of its potential.

Casablanca Valley

It was a somewhat warmer and drier season, with a higher heat accumulation or Growing Degree days compared to the average of the past six years, and there were no severe frosts in early spring. Rainfall was scarce and only during winter. The vegetative cycle took place normally, with controlled vigor as well as good flowering and fruit setting. This enabled harvest dates to take place within what is considered a normal year, brought forward just by a few days. In general, this combination of conditions allowed for good fruit health and quality, and added to the fact that there is a certain "alternate bearing" in our vineyards, limited production in a vineyard demonstrating good balance. Grape health is an aspect to be noted, as is homogenous ripening, thereby achieving a good balance between sugar accumulation and total acidity.

Leyda Valley

The season was characterized by rare precipitation, mainly concentrated in winter, which generated a hydric deficit of 50% compared to a normal year.

With regards to Growing Degree Days, historically it was a year of high accumulation, which brought harvest forward by ten days compared to the 2017/2018 season, but ten days later compared to the 2016/2017 season, which was regarded as a warm year.

Yields were normal and good fruit health should be noted as a result of shortages of rainfall. This season we should have interesting results with the high-end Sauvignon Blancs from Viña Leyda, which were vinified for the first time in untoasted foudres. We expect the Syrah to be elegant and silky, and the Riesling and Sauvignon Gris to be of great varietal authenticity. We undoubtedly see the Pinot Noir variety as playing a leading role.

Maipo Valley

The Maipo Valley experienced a winter with low rainfall. The climatic conditions for grape ripening between stages of veraison and harvest were very good. For this reason, we obtained healthy grapes and excellent ripeness upon harvesting. In January and February 2019, high temperatures were recorded, but only for short periods which minimized the effects of heat peaks.

Harvest dates were within what is considered a normal year for all varieties. For this vintage, especially in Maipo, the high tannin quality should be noted, particularly in the El Rosario Estate where our Gran Reserva Tarapacá range is produced, which resulted in ripe, round and smooth tannins. Meanwhile, we experienced an excellent acidity-alcohol-tannin ratio, giving rise to a good year for Cabernet Sauvignon and Carmenère.



Maipo Valley

Cachapoal Andes Valley

The season began calmly, without major climatic surprises. Winter was dry and cold with accumulated precipitation 45% lower than the average of the past 10 years. The average minimum temperature during winter was 4.8°C, which gave for a good chilling hours requirement, allowing for a good and homogenous bud break. With regards to average maximum temperatures, this was 27°C between May 2018 and May 2019.

Following bud break, vine development occurred normally until November when an unusual hail storm caused some damage to the leaves, shoots and bunches in some vineyard sectors. This caused difficulties in canopy management. Flowering began at the end of November, one week earlier than in the 2018 season, with good light and temperature conditions.

This allowed for good fruit induction, followed by good fruit setting. Veraison was heterogeneous, beginning the second week of January once foliage ceased to grow and became almost entirely lignified. It took place slowly as a result of heatwaves which took place during the month, with maximum temperatures around 38°C. As a result of the hailstorms, irrigation management and high temperatures, yields were lower than during the 2017/2018 season. The harvest period began during the second week of March, ten days earlier than the previous season. Absence of rain and favorable climatic conditions during ripening allowed us to harvest very healthy grapes, giving for wines of great fruit expression, colors and elegant tannins.



Cachapoal Andes Valley

Colchagua Valley

In contrast to previous years, frosts did not occur in the Colchagua Valley. However, there were high temperature peaks in January.

Bud break and flowering were brought forward one week compared to the previous season, and this season in turn was shorter than the 2016/2017. Fruit setting was less compared to the previous year, which translated into lighter bunches in some varieties, particularly in the Cabernet Sauvignon. Veraison and ripening occurred earlier than in previous years. The early ripening should be noted especially in red varieties such as Merlot and Cabernet Sauvignon. The Carmenère could be harvested unprecedentedly early compared to other seasons, from the beginning to the middle of May.



Colchagua Valley

Curicó Valley

The Curicó Valley had low precipitation throughout the season, 44% less than during the previous season. During spring maximum and minimum temperatures were lower than previous year, and for this reason the phenological stage of the plant was delayed by at least 10 days.

In January and February 2019, temperatures rose to peaks of 39°. During the first three weeks of February there was not great temperature variation from day to night. This was reflected in early ripening across all varieties. In some cases, sugar accumulation occurred slowly, which resulted in vintages with low alcohol content and good tannin ripening.

In general, the season demonstrated low relative humidity and was almost without rainfall. For this reason, grape health was very good.



Curicó Valley



Maule Valley

Maule Valley

This season was characterized by a spring with moderate temperatures not exceeding 25°C, free of precipitation and relative humidity below 66%. Bud break occurred normally, with regular growth which continued until mid-December.

During the fruit setting period, temperatures varied between 12°C and 25°C with peak temperatures lasting few hours. From then on, the summer season arrived abruptly, which was warm and dry throughout with low relative humidity and historic maximum temperatures until the second half of January and the first half of February. During this period, historic maximums were recorded above 39°C, with 14 days registered with maximum temperatures above 33°C, remaining for six hours per day.

With regards to veraison, this occurred late (from the 22nd January), but as a result of the rise in temperatures it quickly normalized.

With regards to the pre-harvest and harvest period, it should be noted that it remained dry with low relative humidity and no rainfall until the end of April. These factors meant that we had a period with low disease incidence.



Malleco Valley

Malleco Valley

This year we had the second harvest for our mapuche wine project in Buchahueico, including participation from the two vineyards from the project's first mapuche families: The Curin and Huentecona families.

In this extreme southern Chilean valley, the season was cool, with some periods of high temperatures in January, followed by a cooler, mistier March. For this reason, ripening was calm and slow, in contrast to other cool valleys in Chile. This region has a double cooling effect: the latitude effect (it is located at 38° Latitude South), and the coastal effect (it is situated 38km from the Pacific Ocean). If we compare it to other cool, coastal valleys in Chile, ripening took place 20 days later, comparing same clonal selection. The resulting wines from this season are very fresh wines of intense color, with a pronounced herbal character, juicy on the palate, with good natural acidity and low alcohol content. Harvest took place between March 22nd and April 8.



Uco Valley

Uco Valley

During the vegetative cycle of the 2018/2019 season, maximum temperatures were lower than historic averages for the past 20 years in the region. Minimum and average temperatures were in line with historic averages. Temperature development was very stable, without the typical “heatwaves”. This meant that harvest was delayed by 13 days compared to the previous year. The predicted risk of “El Niño” phenomenon in autumn fortunately did not materialize as such, though there was greater precipitation during spring. In spite of this, the sanitary state of harvest was optimal. Moderate temperatures in December and January meant that evapotranspiration was below the average of previous years, with lower hydric requirements.

Ripening was slow and even, which especially benefited the red varieties harvested in fresh and ripe profiles. Floral and red fruit notes are present in La Consulta, ample unctuousness in Eugenio Bustos and good attributes of elegance and nervousness in wines from Paraje de Altamira. The potential of our grapes and wines are of very high quality, with a good qualitative-quantitative balance of sugars, acids and polyphenols.



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