



Harvest *Report* 2022





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....we continue to learn
from nature, climate
change, and our craft.





Season of very good health, quantity quality.

The 2022 harvest was slow to arrive due to a cool spring, which was a good omen for grape quality. But at the same time, we were facing a severe drought, which lasted throughout the season and threatened to spoil the party. It was a new season that we endured with uncertainty, but our teams were able to cope excellently.

As a general assessment, we can conclude that it was a season of very good health, quantity and ultimately, quality.

In **Chile**, we began harvest with an average delay of ten days compared to the previous year. Until mid-March, the general scenario was very good. However, high temperatures during that month (similar to the year 2020), together with drought, caused ripening to accelerate, leading to a very short grape harvest window. As a result, the cellars and logistical capacities were very strained, reaching historic and sustained peaks for grape reception and crushing. The harvest ended on May 12th, with **6% greater volumes than the previous year.**

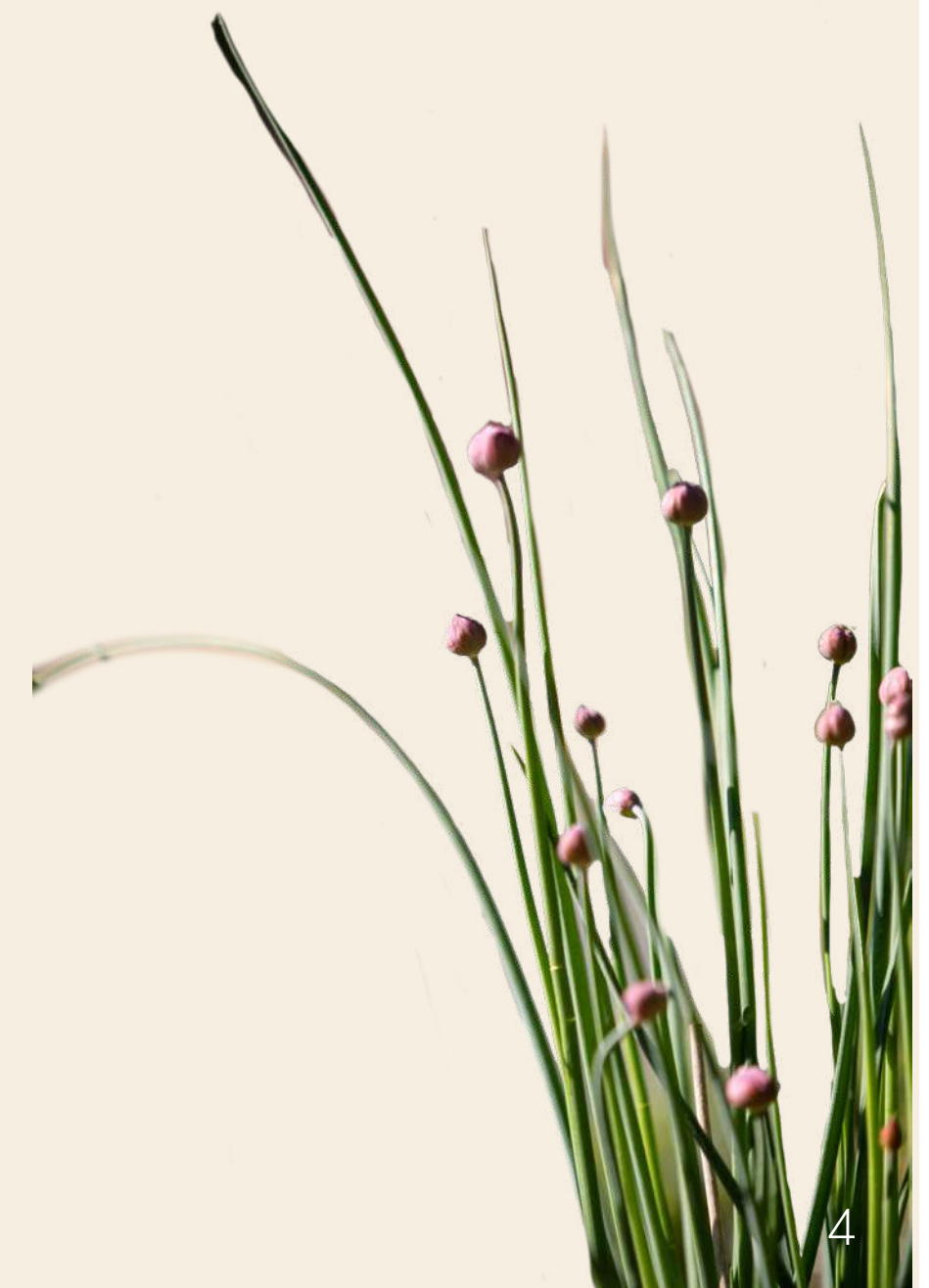
In **Argentina**, the Uco Valley had an exceptional year, although equally challenging due to the drought. The harvest ended on April 8th (one month before Chile), and **the quality of our Malbecs was very good.**

Meanwhile, in the Eastern region of Mendoza and in San Juan, we had to bring harvest forward due to one of the heaviest hailstorms we have had in this region for years, resulting in early vintages and low yields. As a result, our **total harvested volume in Argentina was 5% lower than the year before.**

In summary, we continue to learn from nature, climate change, and our craft. We are forever grateful to our technical human team, who tackled the new harvest with great flexibility, passion and tenacity, to ensure that this season was amongst the finest and will be remembered qualitatively.



Sebastián Ríos D.
Chief Winemaking Officer
VSPT Wine Group



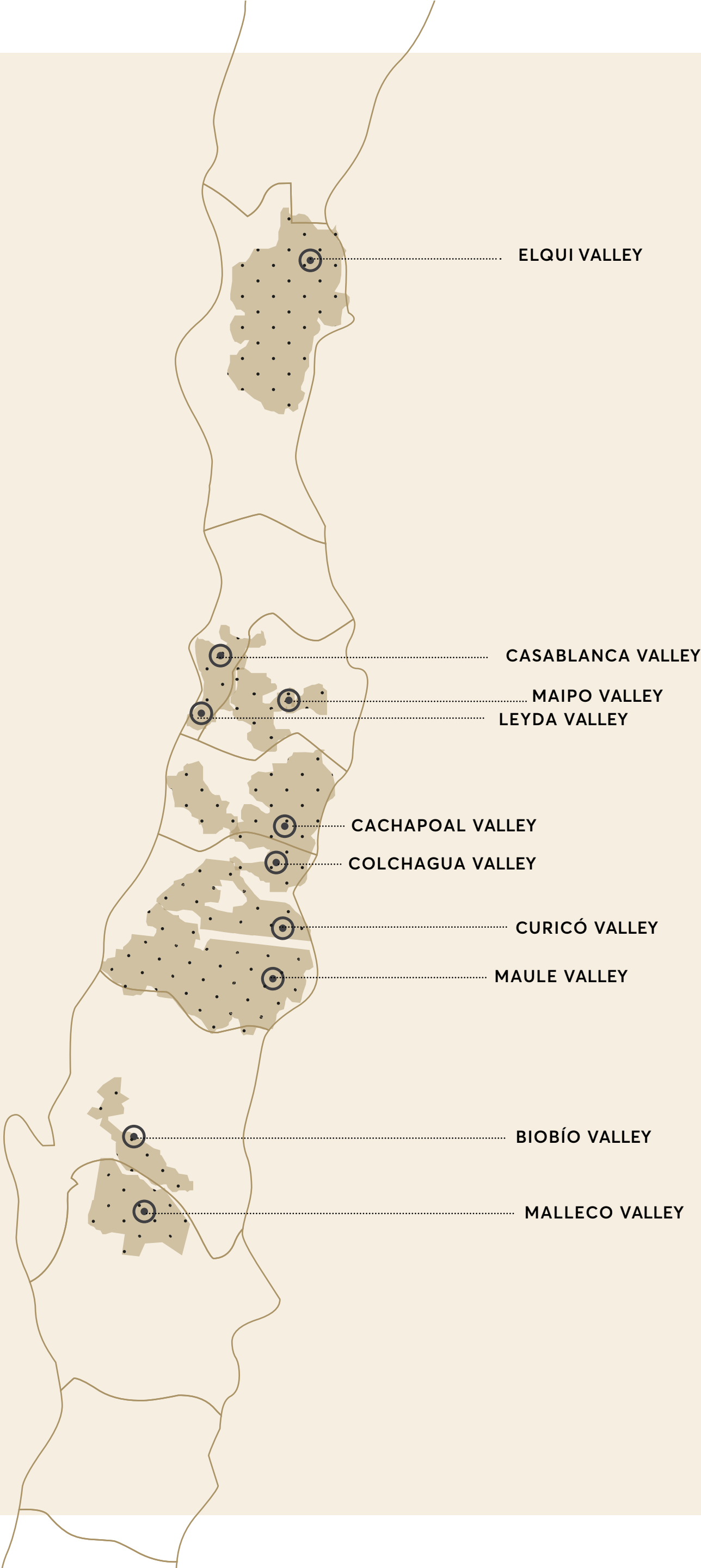


Our Valleys





Our Valleys Chile





Our Valleys Argentina

TULUM VALLEY

UCO VALLEY





Harvest Report

Elqui

Valley

Elqui Valley

The northern Elqui Valley achieved excellent quality, with good grape health in Sauvignon Blanc, Pinot Noir and Syrah. With regards to ripening, this was a little delayed compared to previous vintages; the Pinot Noir was harvested two weeks later, and the Chardonnay during the same week as in 2021, but with a lower degree. Nevertheless, the fruit quality was impeccable and, as is characteristic of the valley, we achieved excellent aromatic intensity and rich acidity.

Regarding our Muscat, we also obtained exceptional fruit with regards to typicity, even though budbreak was much later. This had an impact on ripeness and the quantity of fruit harvested, with a 20 to 40% drop in production.

Unlike other regions in Chile, this valley is used to dealing with drought, and so we had no problems with water shortages.



Casablanca Valley

Casablanca Valley

The valley was severely affected by drought, which forced us to adopt different irrigation strategies in winter and spring, and to restrict irrigation in summer. Spring frosts were reduced compared to the previous year, which helped us mitigate the effects on yield caused by the drought.

The dry summer enabled excellent grape health to be obtained in all varieties, especially Sauvignon Blanc, a variety that last year was affected by summer rainfall in 2021.

The phenological stages were normal and even. The plants and bunches had good vigor, excellent size and quality. Ripening and harvest took place in line with historic dates. The fruit was very good, despite the high temperatures, and the wines have excellent natural acidity and aromatic qualities.



Casablanca Valley



Leyda

Valley

Leyda Valley

The 2022 harvest in the Leyda Valley has delivered a very positive season, which has us very excited – especially with the results of Pinot Noir.

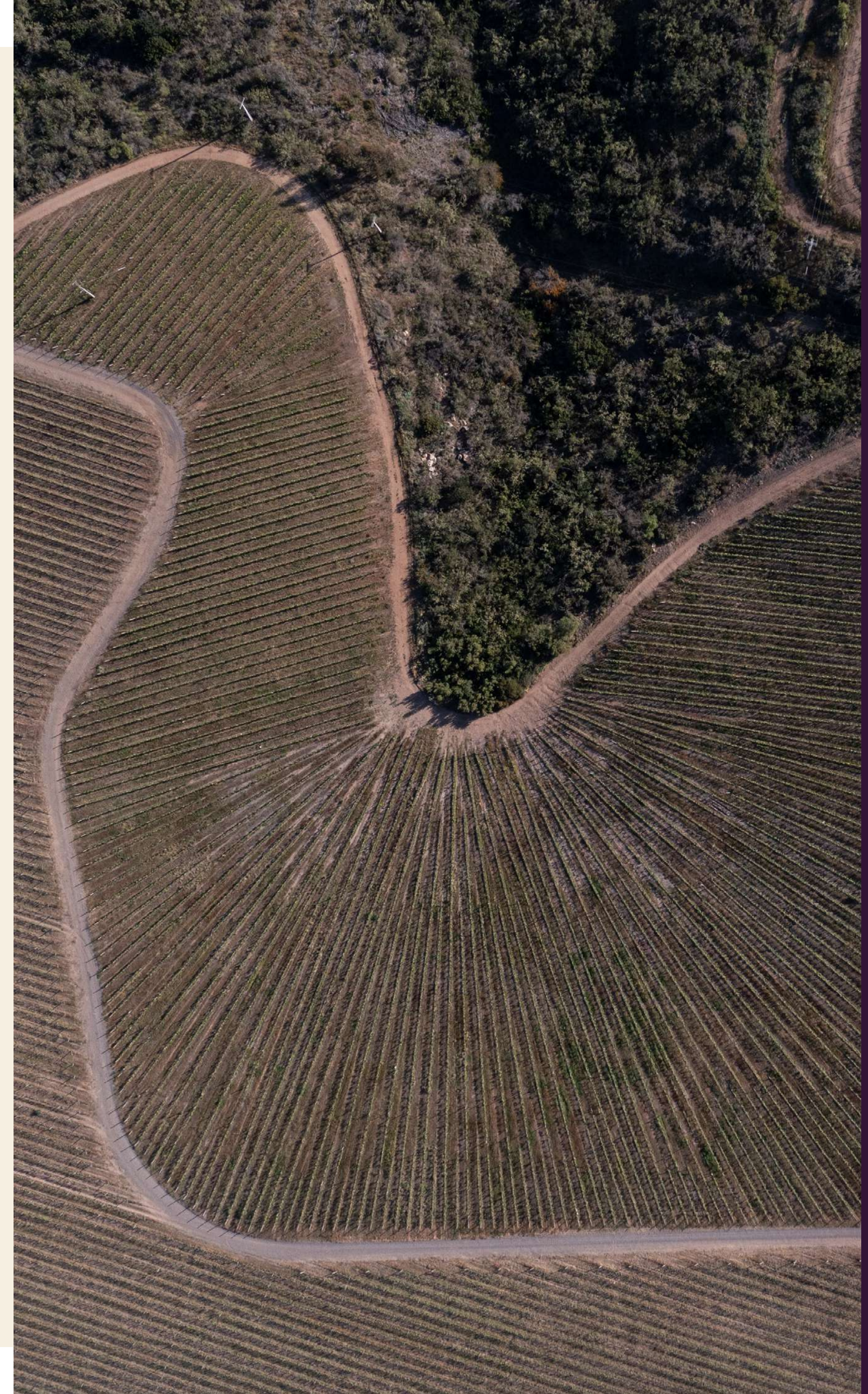
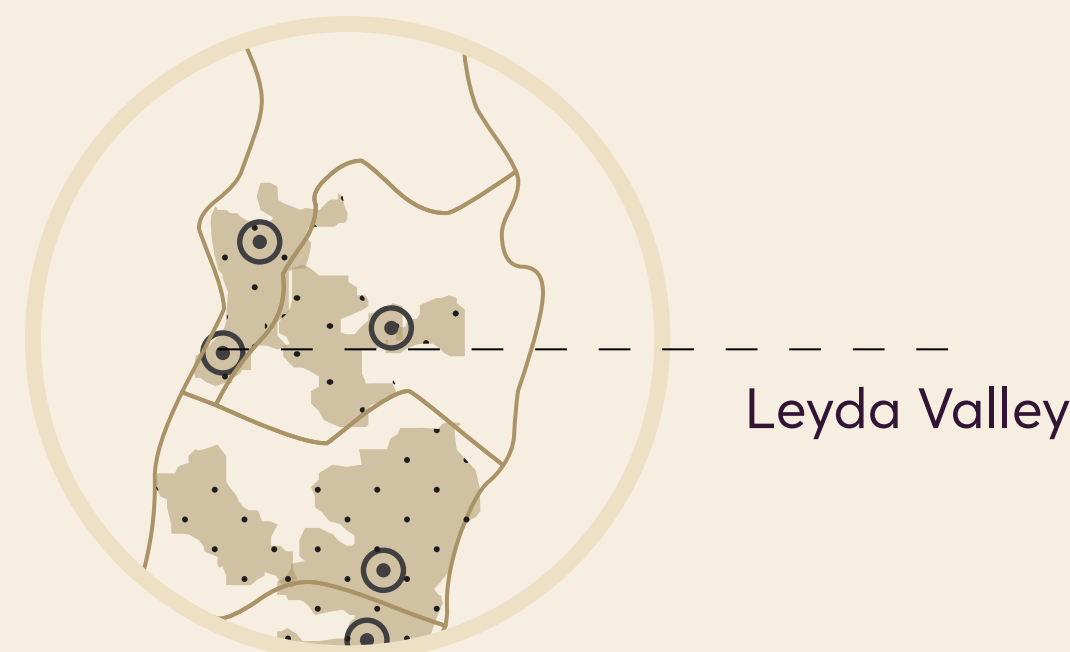
The season began with a cold spring, delayed by 10 days, during which we had a somewhat complicated fruit set due to low temperatures, giving for smaller and lighter bunches. As a result, yields were much lower in general, but the grapes had concentrated flavors and high acidity.

One of the factors to highlight this year is the outstanding grape health, due to a total absence of rainfall (in contrast to what hap-

pened in 2021), enabling for slow and steady ripening. However, the deficit in rainfall is still a concern. This season, we had a 40% rainfall deficit compared to a normal year (where 250mm falls per year).

The 2022 harvest began on March 5th with Pinot Noir, bringing us a historic Leyda. This follows two somewhat warmer vintages in 2019 and 2020, and then a very cold, humid and rainy 2021, where the harvest was delayed by 20 days. This year we returned to Leyda's normal weather conditions. March began with high temperatures, but then the second and third week were cold and very cloudy, with the classic fog which curbed the buildup of Brix degrees.

This will be a year of intense, herbaceous and citric Sauvignon Blancs, with creamy but crisp palates, clearly reflecting its cool-climate origin. The Pinot Noir stands out because of its aromatic pureness, acidic red fruit, and its herbaceous and spice notes which are typical of the Leyda Valley, along with a juicy and lively palate.



Maipo

Valley

Maipo Valley

The 2021-2022 season was very dry in the Maipo Valley, which forced us to irrigate from winter until harvest without interruption. Water scarcity is becoming a constant in the valley, so the challenge is how to reach harvest optimally.

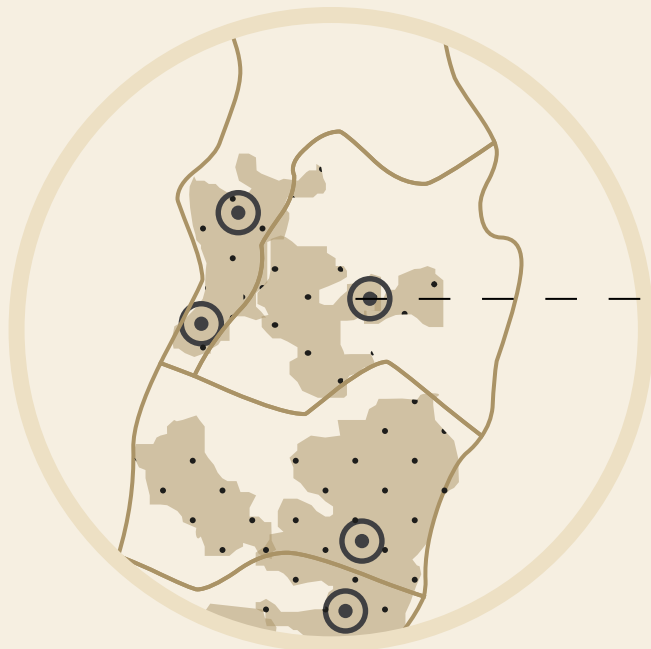
With regards to degree days, this year was considered normal-to-cool for Maipo, less humid than previous years, and free of summer rainfall, enabling us to produce very healthy fruit.

February was moderately cool, but March was warm, shortening the harvest window due to a rapid increase in alcohols. These short periods of optimal ripeness, and in-

creasingly scarce labor, required us to mechanize harvest substantially.

As a result, we achieved yields which were 10 to 20% lower than in previous years, particularly due to a drop in the weight of bunches, though this had been foreseen in veraison estimates.

The resulting wines have very good color, excellent fruit expression, Smooth and well-integrated tannins, with good structure and persistence on the palate.



Maipo Valley



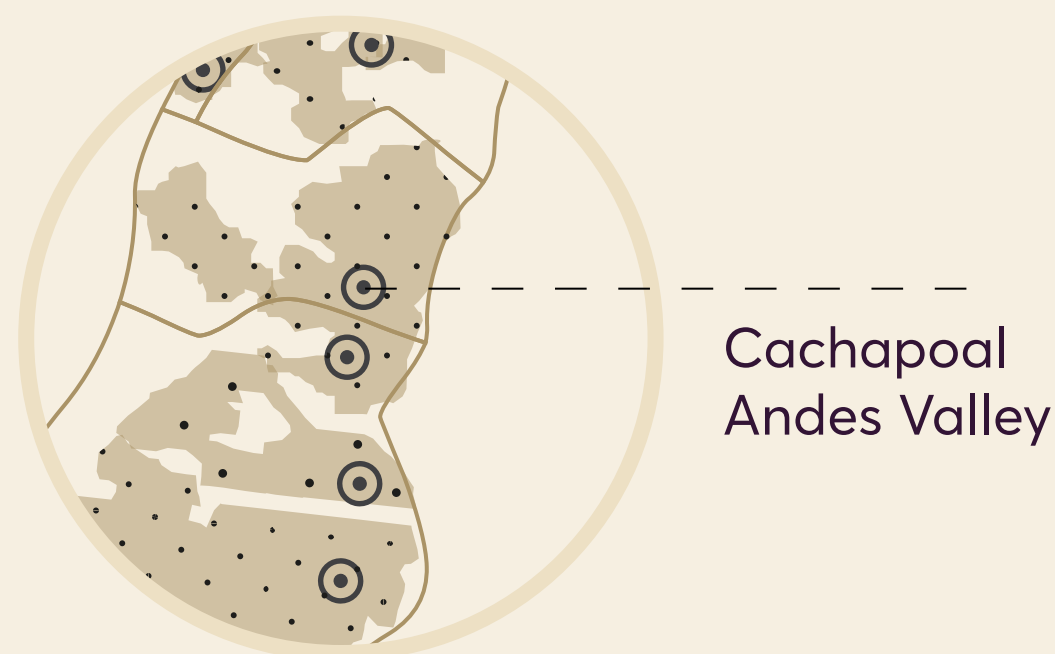
Cachapoval Andes

Valley

Cachapoal Andes Valley

This season could be categorized as a normal one in terms of phenological stages. We enjoyed good grape health with no pre-harvest rains and compared to the previous year, we achieved 5% higher yields.

With regards to rainfall, it was a dry year, even though it was rainier in winter compared to the previous season. Water scarcity undoubtedly continues to be one of the most challenging issues in viticulture today, forcing us to "simulate rainfall" with winter irrigation, and to take great care with water resources to ensure optimal water until harvest.



Cachapoal
Andes Valley

In the case of Cabernet Sauvignon, we observed optimal ripeness in mid-March, something that is now becoming common. Harvests were even brought forward towards the beginning of the month due to the rapid increase in Brix degrees, with March somewhat warmer than an average year.

The harvest in the early ripening sectors began on March 3rd with the Cabernet Franc variety and continued until the 4th of the same month with Syrah and Cabernet Sauvignon. On March 10th, it was time for Petit Verdot, followed by peak harvest of our main Cabernet Sauvignon variety until March 25th. We then had a short break until March 31st, when we resumed with Carménère, finishing the harvest with this variety on April 6th.

The wines obtained are very elegant, with good accumulation of polyphenols and excellent fresh fruit, giving for great balance. Firm, smooth tannins are also present, along with excellent natural acidity which lends tension, freshness and ageing potential.



Colchagua

Valley



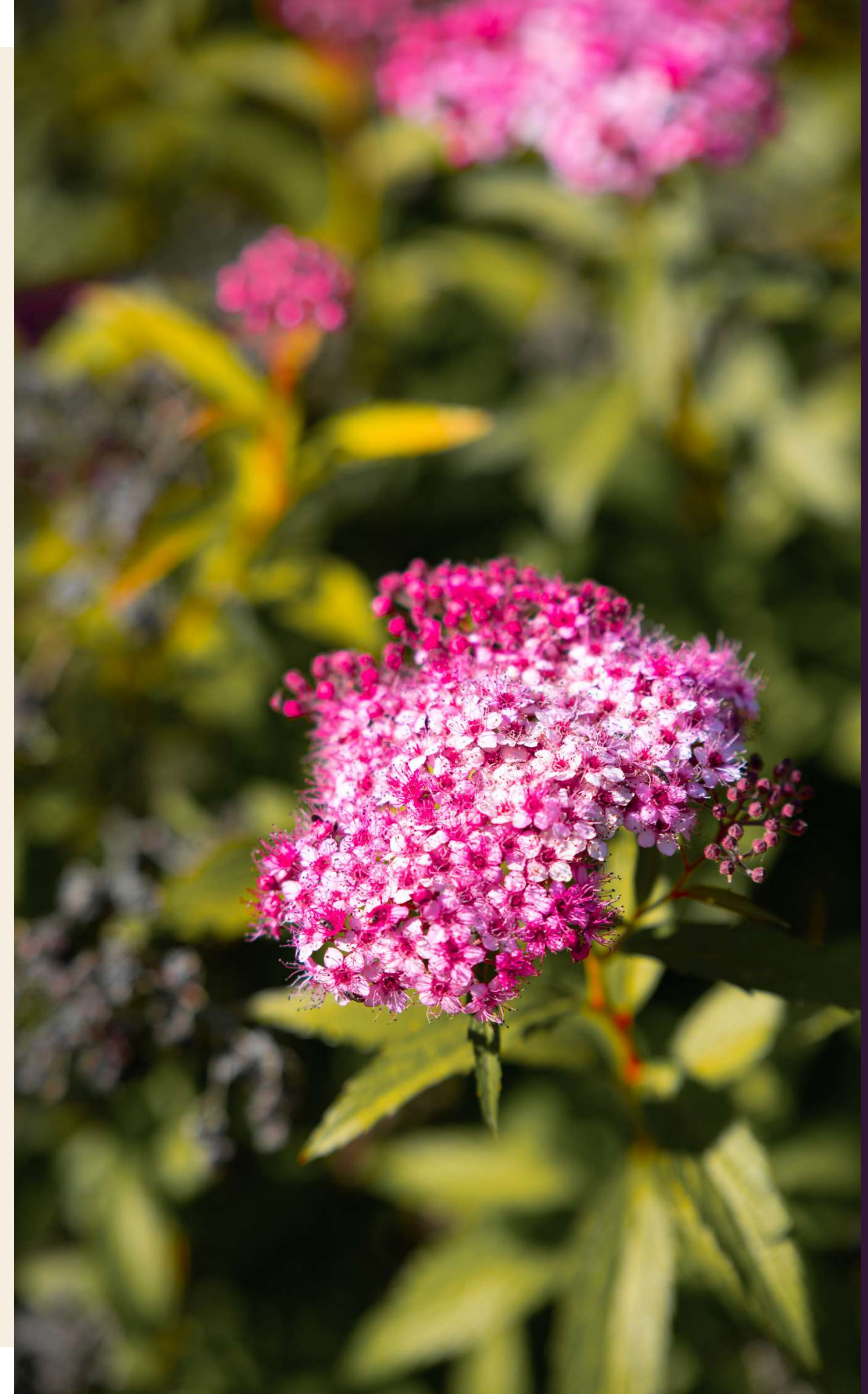
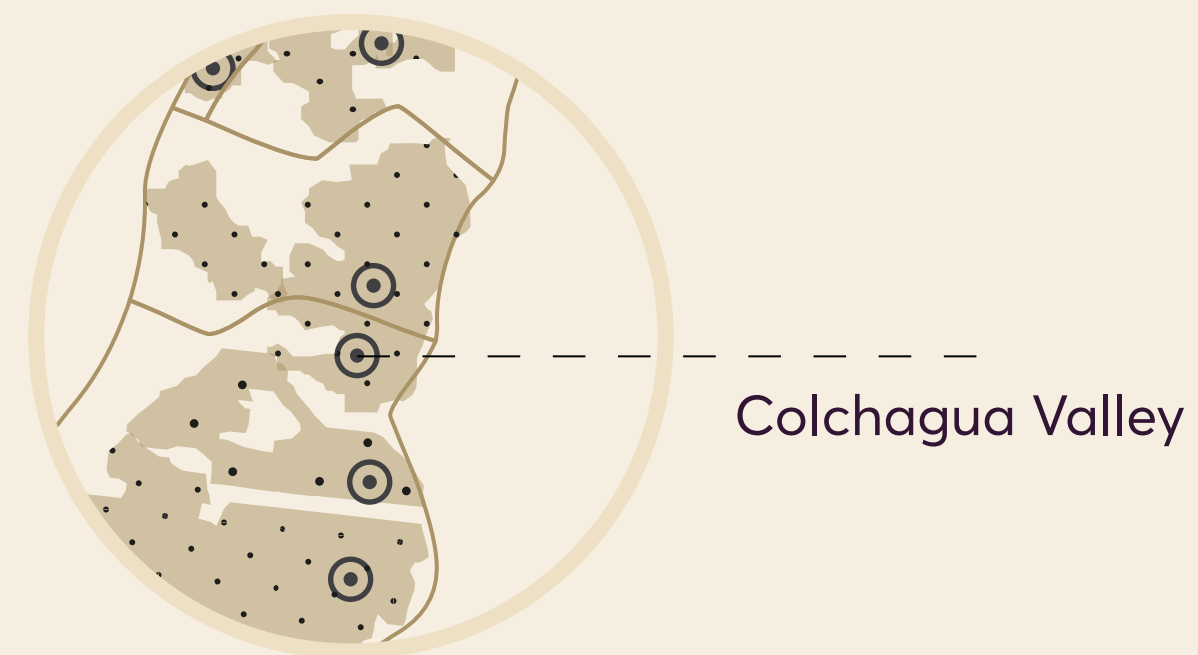
Colchagua Valley

This season demonstrated good weather for the valley, with neither frosts nor major heat waves, but rather several hours with high temperatures. Depending on the sector, mild or cold nights followed, which helped us to obtain high fruit quality.

In terms of water availability, we were able to irrigate fairly normally until harvest.

Rainfall in mid-April in the valley did not cause major fruit health problems, because the weather then stabilized, allowing us to harvest quickly. However, in some sectors with denser soils, it proved difficult for the fruit to ripen, meaning that harvest took longer than desired.

The wines boast very good color with good structure and smooth, round tannins. The Cabernet Sauvignon and Carménère stand out for their excellent fruit expression and varietal typicity.



Curicó

Valley

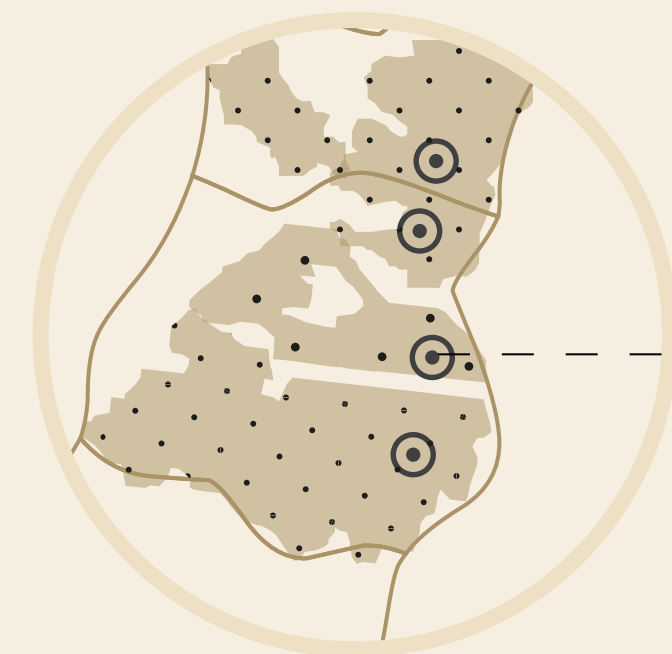
Curicó Valley

In contrast to previous years, the temperature range was considerably lower. This condition led to slow ripening, especially in the white varieties, which was initially uneven and meant that we had to wait for them to begin harvest. This phenomenon meant that the overlap between white and red varieties lasted for only a couple of weeks.

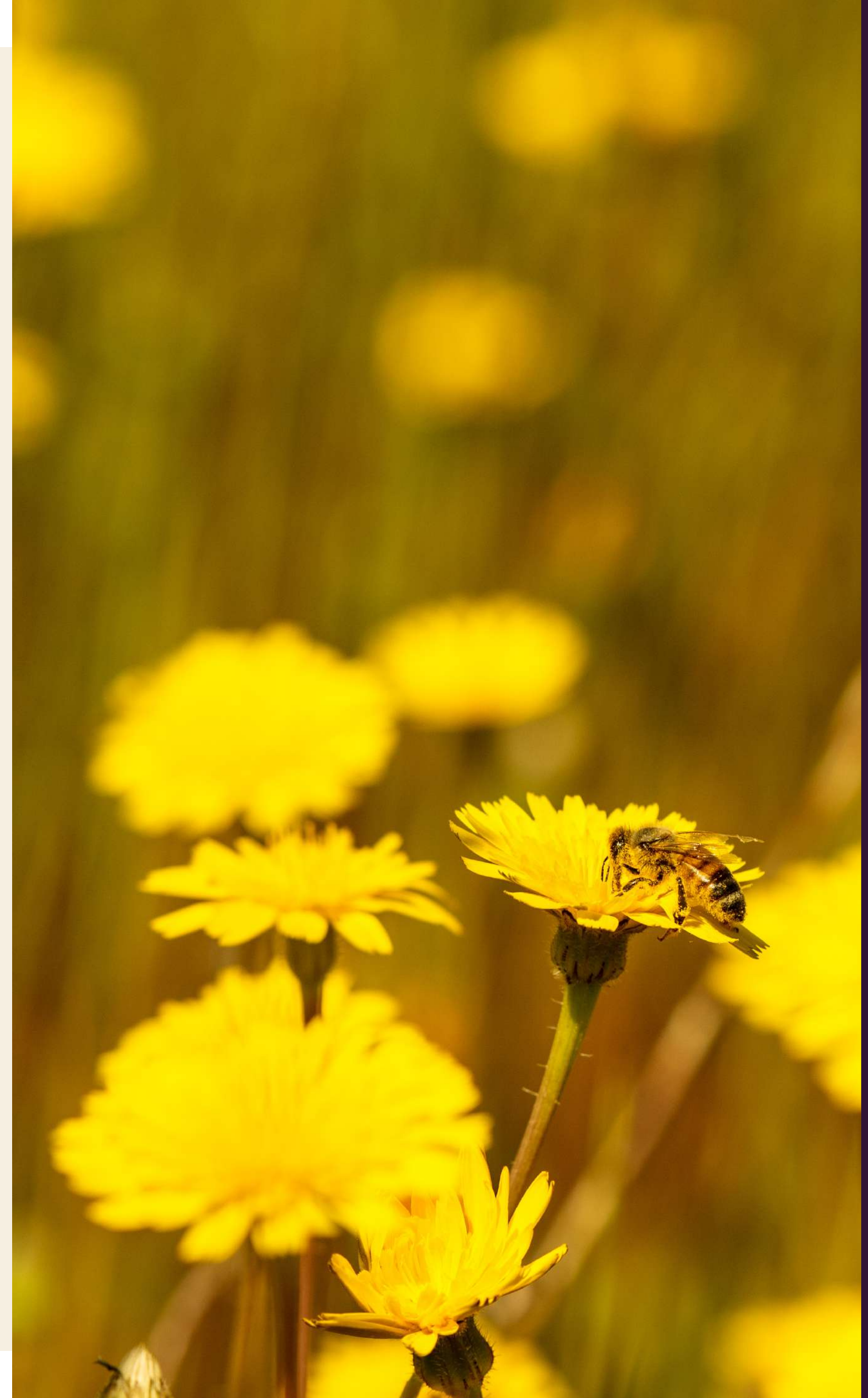
The phenological development of the white varieties took place under favorable weather conditions, and this was reflected in uniform grape health at the beginning of harvest. In the case of Sauvignon Blanc, the variety was characterized by good fruit expression and freshness, but with slightly lower acidity. With the Chardonnay variety, the main attribute was that we achieved fresh, balanced wines with good structure, whereby the fresh fruit notes were the distinguishing feature.

Meanwhile, with the red varieties, water scarcity because of low rainfall in Chile's central zone triggered an early harvest of Merlot, Syrah, Cabernet Sauvignon and Carménère. This gave us rather fresh profiles with excellent fruit character, structure, smooth tannins and intense colors.

Facing conditions of less water and high summer temperatures, with the Merlot and Syrah varieties we obtained wines with better color, less greenness and good concentration. With the Cabernet Sauvignon, we achieved wines with good concentration and fruit character, as well as intense but smooth tannins. With the Carménère, the wines are well structured, with excellent color intensity and notes typical of the variety, where spicy notes predominate.



Curicó Valley



Maule

Valley

Maule Valley

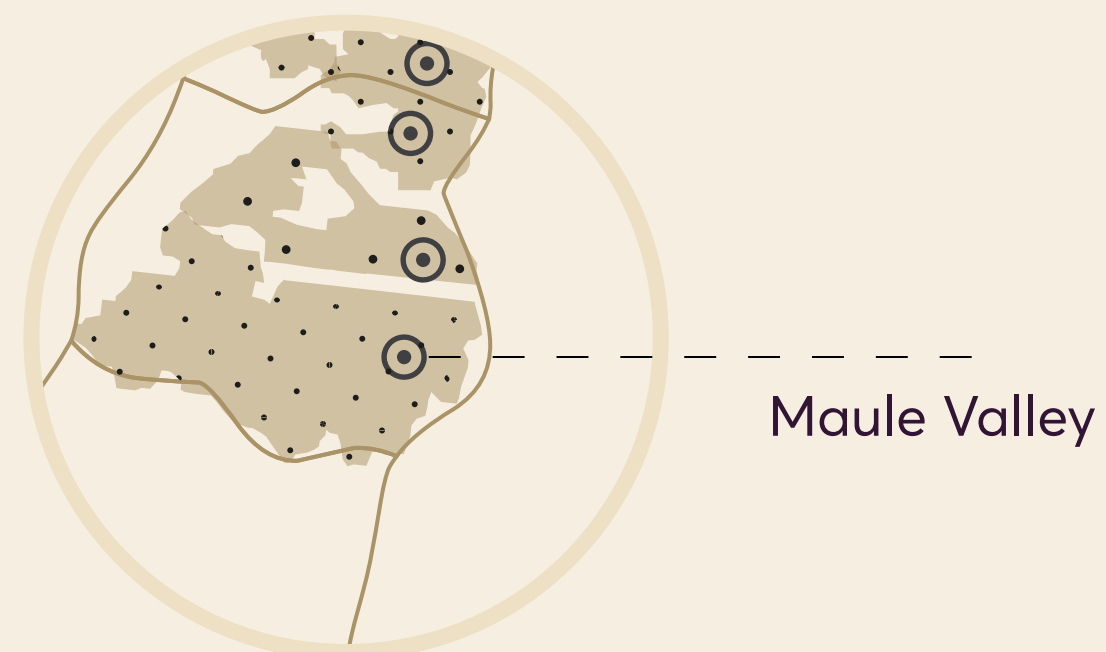
It was a dry year in Maule, as in other valleys across Chile. Nevertheless, the health and quality of the wines should be noted.

The region's famous Carménère ripened well and was harvested in line with historic dates, with very good health.

We should point out that it was a good season for Cabernet Sauvignon, which showed excellent color, volume on the palate and fruit expression.

The white varieties, such as Chardonnay and Sauvignon Blanc, were harvested early for enhanced freshness, and as a result, we obtained wines and base wines with good natural acidity.

In terms of yields, there were no major variations compared to the previous year. Technical irrigation enabled us to apply water rationally and bolster production.



Malleco

Valley

Malleco Valley

This is the fifth vintage of our collaborative project in Malleco, where we harvest grapes from six families of the Buchahueico community located in the town of Purén, 600 km south of Santiago and 38 km from the Pacific Ocean. In this extreme valley in Chile's south, temperatures were slightly higher than in previous years, and harvest began on March 9th with Daniel Curín's clone 828, with excellent ripeness and impeccable grape health. Harvest of these vineyards took two and a half weeks, with a total of 95,000 kgs harvested of Pinot Noir clones 828, 777 and 115, and the Mulchén massal selection.

As in previous years, the great challenge in this valley were the numerous frosts, which kept us on alert to activate sprinkler control. This year we were able to work with a greater percentage of full bunches due to the greater age and balance of the vines. The wines obtained are intensely colored and very fresh, with a pronounced herbal character, juicy and creamy palates, high natural acidity and low alcohol.



Uco

Valley

Uco Valley

The season was characterized by some unusual climatic factors: During the spring months of September and October, the typical Uco frosts occurred with greater intensity. This resulted in decreased harvest volumes and some setbacks in fruit set, due to the sudden drop in temperature in a short period of time, especially in the oldest Malbec plots.

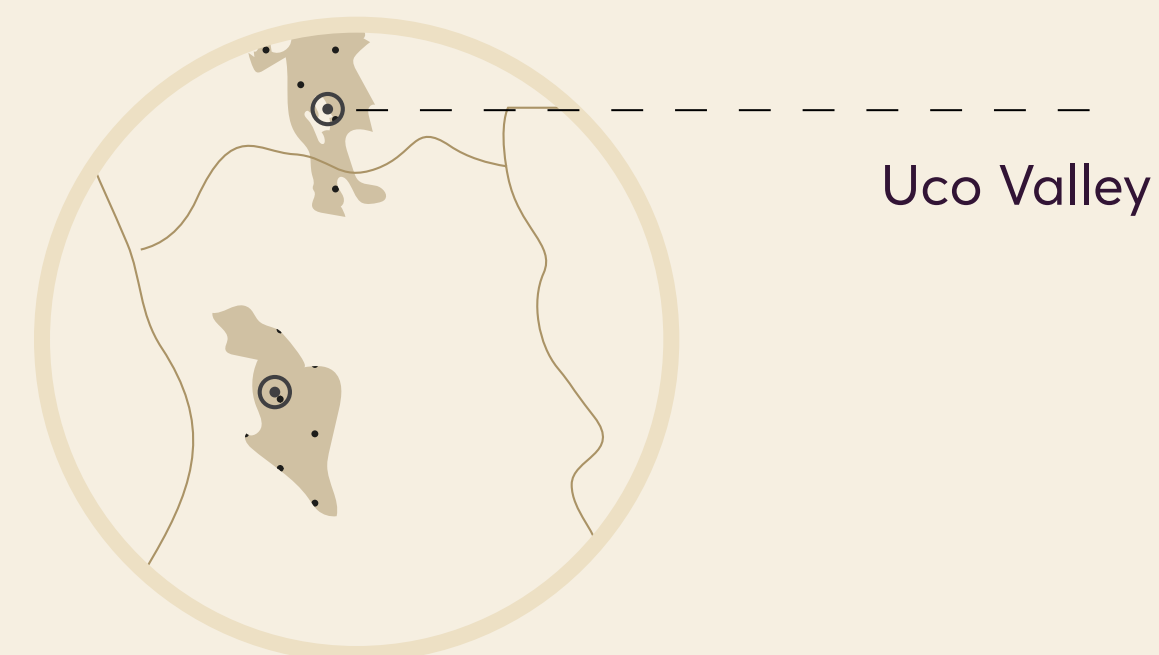
Average temperatures were similar to the previous cycle with slight variations. Early reading of the vineyard meant that we could begin harvest early in some plots.

Rainfall was lower than in the previous cycle, especially in March, which was very dry, giving for a positive balance in terms of grape health. In addition, the season was practically free of hailstorms, mainly due to low relative humidity. All the above meant that harvest was delayed by ten days. Ripening

was slow to begin with, and then picked up during the second half of the harvest, which put maximum strain on us.

The 2022 vintage was a particularly good one for Malbec, which was harvested mainly at fresh profiles, with fruity, floral and black fruit notes. Aromatic intensity was greater than in the previous season, and there was a very good polyphenolic balance.

In general, the harvest will be remembered as one with a delay in beginning harvest and then acceleration towards the end, with low rainfall, and early and late frosts. This led to decreased yields.



San Juan

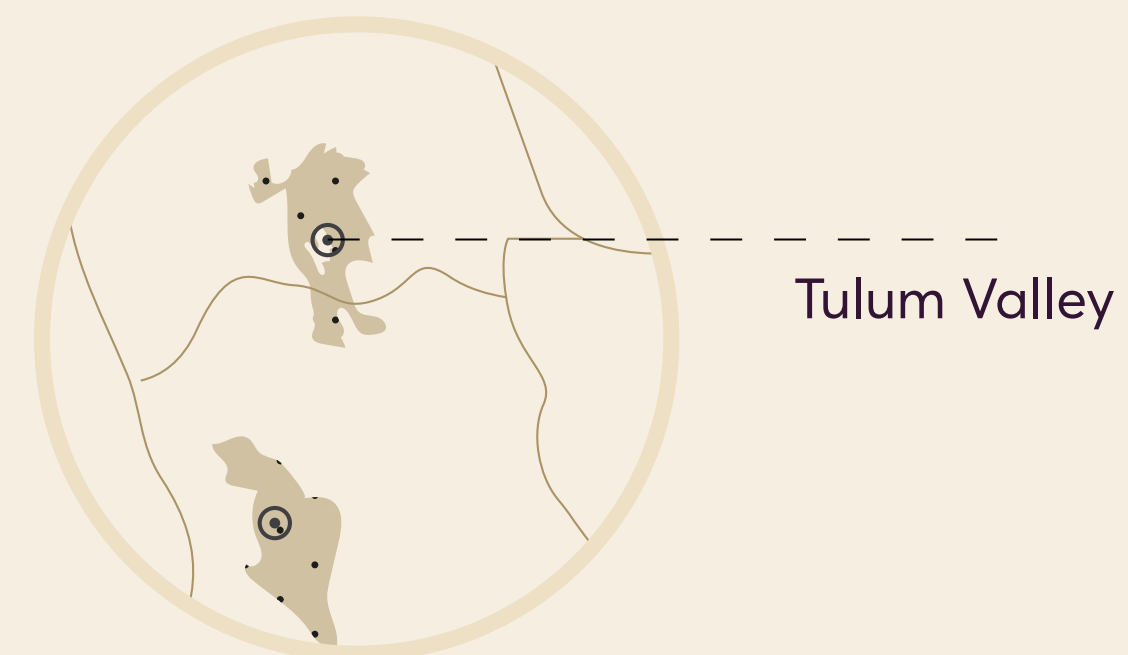
Valley

San Juan Valley

This was the third VSPT vintage in the San Juan province. This region is characterized by a dry climate, with low rainfall and very hot weather during the summer months.

The start of harvest was in line with historic harvests in San Juan. In the vineyards of the Pocito estate, there was hail and unusual storms during the harvest period, which meant we had to bring forward the harvest of red varieties.

The resulting wines have moderate color, secondary-type aromas, and good balance on the palate, with the region's classic profiles.





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