

Harvest Report 2020



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“Frosts, drought,
summer heat waves and
Coronavirus -keys to a
vintage which challenged
us to the limit”



Climate change is a variable which has been challenging us for many years, and the 2020 vintage was no exception. It will be remembered as among those requiring the greatest effort, both for Chilean and Argentinian producers. There were late frosts in spring, high temperature waves in summer and a lack of water for irrigation in certain regions around the country. These factors shifted the phenological states forward on average by 20 days, as well as concentrating harvest points. This meant our technical team had to double their efforts of observation and action.

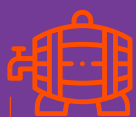
At the same time, we began to experience the Covid-19 health emergency like the rest of the world, which made the vintage even more complex. In March and April, we had to deploy full capacity in the face of an imminent threat of national quarantine.

In quantitative terms, harvest was preliminarily diminished by 20-25% compared to the previous year, due to low yields observed across almost all regions of Chile, especially in the red varieties. But in qualitative terms, the harvests appear to be very good. The health and quality of the grapes, as small berries, combined with harvests taking place at their optimal and narrow time period, has enabled us to qualify production as outstanding, especially in varieties such as Carmenere, Malbec, Syrah and Pinot Noir.

The experience of dealing with climate change and managing its effects, based on observation, action and employing the appropriate flexibility, resulted in a game changer: either suffer the effects, or alternatively learn to deal with them face-on.

From north to south in the valleys where VSPT is present, we observed the following:

Elqui Valley



For our Elqui Valley estates, this was a good year unlike other valleys in Chile. There were no issues in irrigating normally and grape health was excellent.

In contrast to what happened elsewhere in the country, early veraison development was offset by cloudiness which meant that in the end, the grapes were harvested at the same time as in previous years. This bodes for very good quality in our Syrah and Pinot Noir from this origin.





Casablanca Valley



Casablanca was severely affected by drought, forcing us to irrigate at the end of winter and restrict irrigation in summer. Spring frosts mainly affected the Chardonnay, reducing its yield practically by half.

A drier summer allowed for very good health across all the varieties, particularly in the Sauvignon Blanc.

In general, the wines are of good quality and, because of the high temperatures, they are naturally high in acidity, low in pH, with good juiciness, balanced palates and good persistence. The high quality of varieties Chardonnay and Pinot Noir should be noted.

Leyda Valley



It was a good year for our Leyda vineyards. In spite of the prolonged drought, we were able to irrigate normally, and a somewhat warmer summer meant that we were able to achieve excellent grape ripeness and health.

Phenological states were 15 days early, right up until the beginning of harvest, but then they slowed due to fog and morning dew. This meant acid levels remained high, giving for excellent quality and vibrant, juicy wines. The pinot noir, an emblematic variety of the valley, stands out in particular with a tart red fruit profile, herbaceous and spicy notes characteristic of Leyda, and its vibrant, mineral stamp on the palate.

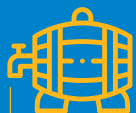


Maipo Valley



This valley was one of the more severely affected by drought and summer heat. Nevertheless, in our three vineyards in the Maipo Valley we had a good water supply, which allowed us to irrigate completely normally and achieve excellent grape ripeness. Although yields were affected by the summer heat, grape health and quality was optimal. The wines have good color and fine, velvety textures with firm, persistent tannins and plenty of juiciness. The Cabernet Sauvignon stands out with smooth, vibrant tannins, as does the Carmenere with its velvety textures.

Cachapoal Andes Valley



The Cachapoal Andes Valley, where the winery for San Pedro Icon Wines is located, suffered considerable water scarcity. This was caused by a warmer summer which increased demand for irrigation in the vineyards.

Rational management of water resources available as well as a lower vineyard yield was key in our estate, which allowed us to harvest outstanding-quality grapes.

From the outset, vineyard work was carried out understanding there was a lower water supply, which made the season manageable. Phenological states were achieved early, but there was a turning point during veraison, because heterogeneity was achieved, allowing us to work on harvest selection. Harvest was very concentrated, and we strived to balance phenolic ripeness and the rapid accumulation of sugar concentrations, whilst still maintaining high acidities. We experienced a record harvest end-date, on March 24th.

In general, it is regarded as a very good year, which reflects the best attributes and high potential of red grapes, with excellent fruit flavors, elegance, velvety textures, moderate alcohol levels and a good natural acidity.





Colchagua Valley



The Colchagua Valley was the region most affected by late spring frosts in October, and the summer drought. The former, combined with a warm summer, caused a significant reduction in vineyard yield as well as accelerated ripening. Two of our vineyards were affected by the frosts, and to counter the summer heat, we applied rational use of water resources, which allowed us to irrigate with whole vineyard with some restraint.

Harvest was brought forward more than in Maipo, due to the increased effect of drought, especially from Santa Cruz to the coast.

The wines have good color, balance and good aging potential. The Carmenere stands out because of its agreeable pyrazine levels which, whilst not overwhelming, lend freshness and conserve its identity.



Curicó Valley

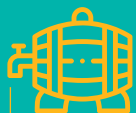


In the Curicó Valley, the effect of frosts was very localized and practically insignificant. Similar to the rest of the country, Curicó was affected by drought, though to a lesser extent, as well as high summer temperatures.

In Viña San Pedro's main vineyard in Molina, we were able to circumvent water scarcity without major difficulty, and irrigate almost normally. Summer heat accelerated ripening and gave for a lower yield. However, fruit ripeness and health was excellent giving for intense, concentrated wines.



Maule Valley



As with Curicó, the effect of frosts in the Maule Valley was virtually nonexistent. Our Penciahue vineyard was severely affected by a lack of water during the summer, and along with high summer temperatures, this significantly reduced yields. We dealt with the situation with restricted irrigation, and although this reduced volumes of harvested grapes, the quality was consistent.

In order to achieve the desired quality, we moved grape picking forward by around 30 days compared to the year before, and as a result we observed good alcohol levels and ripe tannins.





Malleco Valley



In 2020 we harvested for the third time, through our involvement over the past 5 years in this collaborative project with the Buchahueico mapuche community. On this occasion, two new vineyards began production, and we now have four mapuche families producing Pinot Noir in the Malleco Valley for our 1865 Tayu wine.

In this extreme valley in Chile's south, temperatures remained cooler because of its austral latitude (located at 38° South), as well as its proximity to the ocean (located 38km from the Pacific Ocean). Nevertheless, as with the rest of Chile, summer was slightly warmer which allowed us to harvest earlier,

with excellent ripeness and impeccable grape health.

If we compare Malleco to other cool, coastal valleys in Chile, ripening took place 20 days later (comparing the same clonal selection). The wines produced this season have intense colors and freshness, with a pronounced herbal character typical of the region. On the palate, the wine is juicy and creamy, with high natural acidity and low alcohol levels. Harvest was carried out by the community from March 11th until March 20th.

In Argentina

Uco Valley – Mendoza



The cycle began a little late with a cool spring which included some incredibly cold weeks with temperatures close to 0°C and snow in Altamira. A very warm, dry summer followed. In December, there was a hailstorm which affected part of the vineyard, but since it was early in the cycle, the plants recovered well and the damaged berries dried up and fell, leaving grapes with excellent health.

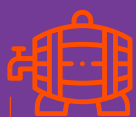
The vineyards overcame these problems, giving for extremely high quality grapes. We are able to craft fresh white wines which are very balanced

on the palate, though with lower aromatic intensity compared to the previous year.

With regards to the red wines, our Malbecs stand out as very fruity and boast a high buildup of polyphenols. Undoubtedly, this will result in elegant and very persistent wines. Similar to previous years, chalky hints are present which lend a delicious velvety texture to the wine.



In Argentina San Juan



This was our first harvest in this extreme region of Argentina, and we were surprised with maximum, average and minimum temperatures above averages from previous years. Between August 2019 and March 2020, we recorded 70 days with maximum temperatures above 35°C. This obviously meant harvests were concentrated and were brought forward, giving for pleasant varietal wines which are smooth and balanced on the palate.



A close-up, slightly low-angle shot of a man smiling broadly. He is wearing a white baseball cap and dark sunglasses. His jacket is light blue and grey with dark blue sleeves. He is wearing a white work glove on his right hand, which is visible in the lower right corner. The background is a soft-focus outdoor scene with green foliage and a blue sky with light clouds.

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