

# HARVEST REPORT 2025



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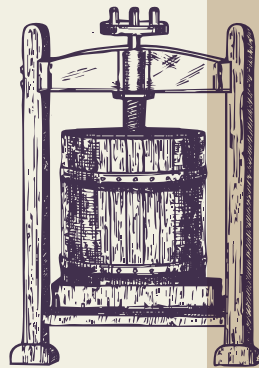
Uco valley





01

SEBASTIÁN RÍOS  
LETTER





## 2025 VINTAGE: AN ATYPICAL YEAR, WITH SUPERIOR QUALITY

2025 will go down on record as an atypical year, marked by variable weather, difficult technical decisions and remarkable results. We began the season with a promising winter and a benign spring, boding well for a straightforward harvest. However, January brought high temperatures to central Chile, while the conditions in coastal areas remained cool, all of which led to an unusual harvest schedule.

For the first time in many years, the harvest window for whites and reds coincided, which is very unusual. In fact, in some coastal areas, the last white grapes were harvested even after the reds of the Central Valley. For instance, we had already finished picking the Cabernet Sauvignon in some parts of Maipo while the Sauvignon Blanc grapes were still being harvested in Leyda. The overlap in harvest dates, together with the lag between the sugar ripeness and decrease in acidity, meant it was necessary to make complex winemaking decisions that tested our experience and ability to adapt.

However, the experience and hard work of a team of people who are passionate about our

wine led to exceptional results. We obtained highly concentrated, fruity grapes and wines that stand out for their expression and balance. The Cabernet Sauvignon, Carmenère and Merlot are of outstanding quality and the coastal Sauvignon Blanc wines are beautifully vibrant and fresh. Each variety found its best expression in a year that forced us to observe, listen and make decisions with a greater degree of accuracy than ever before.

One aspect of this vintage that really fills us with pride is the impact of the new technologies we have implemented in our wineries. At Isla de Maipo, we are for the first time operating with 100% new equipment, designed to improve efficiency, accuracy and sustainability. We have incorporated advanced automation, improvements to the cooling, pressing and automatic filling systems and significantly reduced our water use. These advances have enabled us to reduce by 20% the time the grapes are left sitting in the trucks and this directly results in better quality. So now, the time from when a truck reaches Molina until the grapes are unloaded is less than two hours. This approach not only optimizes operations but

also ensures that each cluster is received and processed with the utmost care.

We see each vintage as an opportunity to achieve excellence, offering possibilities for improvement year after year, I'm convinced that every technological improvement we put in place is an investment in quality and in our wines now and into the future.

Today, as we end this season, we can say with confidence that it has been a different year and one with superior quality. A year that challenged us, but that also reaffirmed what sets us apart: our experience, technology and in-depth knowledge of our valleys.

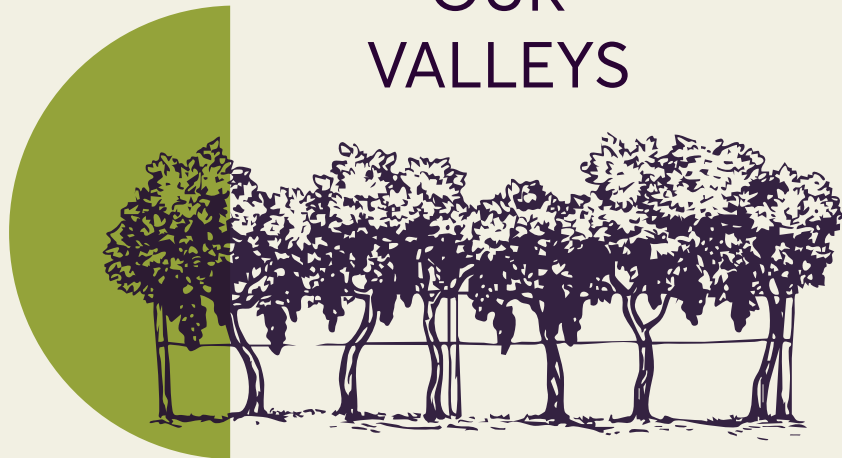
**Sebastián Ríos D.**  
*Chief Corporate  
Winemaking Officer*





02

OUR  
VALLEYS





OUR  
VALLEYS



CHILE

- Elqui
- Limarí
- Casablanca
- Leyda
- Maipo
- Cachapoal
- Colchagua
- Curicó
- Maule
- Malleco

ARGENTINA



- Uco Valley (Mendoza)

+4.700 planted  
hectares





# 03

## REPORT







ELQUI  
AND LIMARÍ  
VALLEY





# ELQUI AND LIMARÍ VALLEY

## CHILE

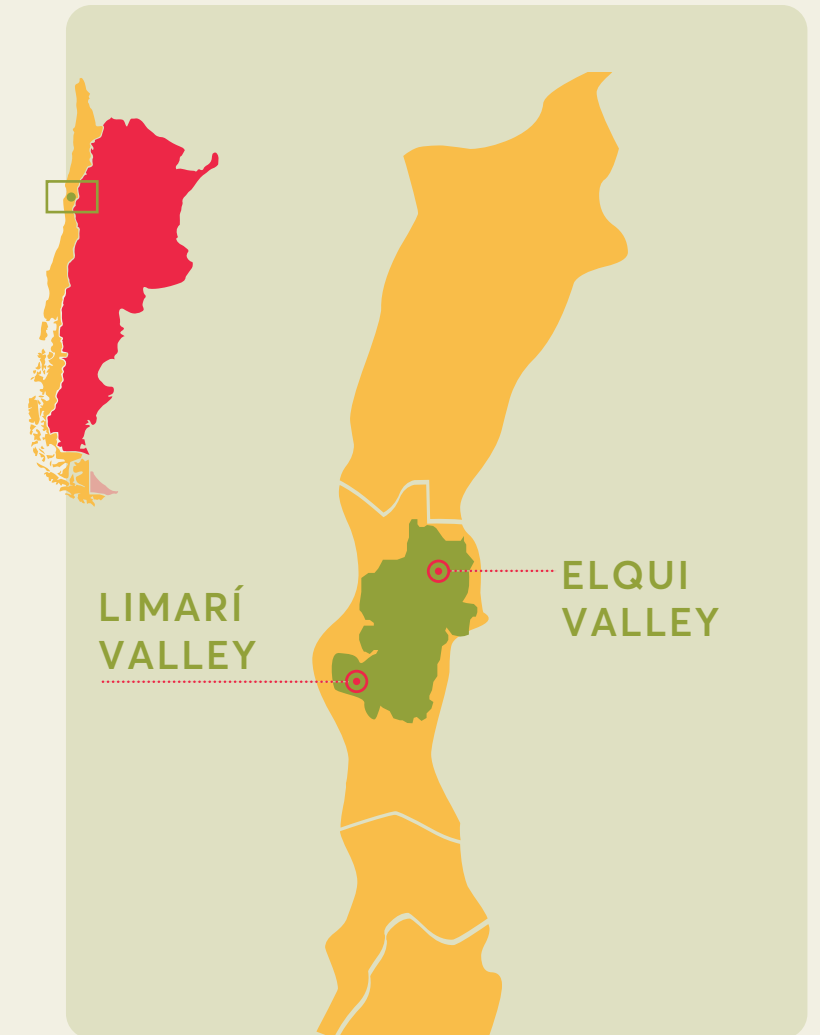
The weather was favourable in both valleys this season, with a significant increase in winter rainfall that improved water availability, enabling balanced phenological development. In the Las Rojas area of the **Elqui Valley**, where the vineyard is located, there was 110mm of rain, far more than the historical average and so the soils had better moisture levels. The season was frost-free. The temperatures were within the normal ranges and this favoured a stable vegetative cycle. The only exception was the Syrah, which was harvested earlier than in previous years. The harvest began on 11 February with the whites and ended on 15 April with the Syrah.

The grapes were very healthy, with good varietal expression. The Pinot Noir delivered wines with

more moderate alcohol levels, great balance and fruit expression.

In **Limarí**, the winter brought around 155mm of rain, which was also more than usual and this, together with the absence of frost, enabled even budburst. The phenological states occurred slightly earlier than usual, though not as much as was the case in the previous year.

The harvest began on 28 January with the Chardonnay for the sparkling wines and ended on 15 April with the grapes for making still wines. This variety stood out for its highly concentrated aromas and flavours, along with its fresh, juicy acidity, very typical of the valley. The resulting wines have great ageing potential and are very fresh with mineral definition.







CASABLANCA  
VALLEY





# CASABLANCA VALLEY

## CHILE

During the 2024–2025 season, the temperatures in the Casablanca Valley were above the 10-year average, reaching 25°C-28°C. However, there was better water availability at the start of the season, which favoured vegetative growth in the vineyards.

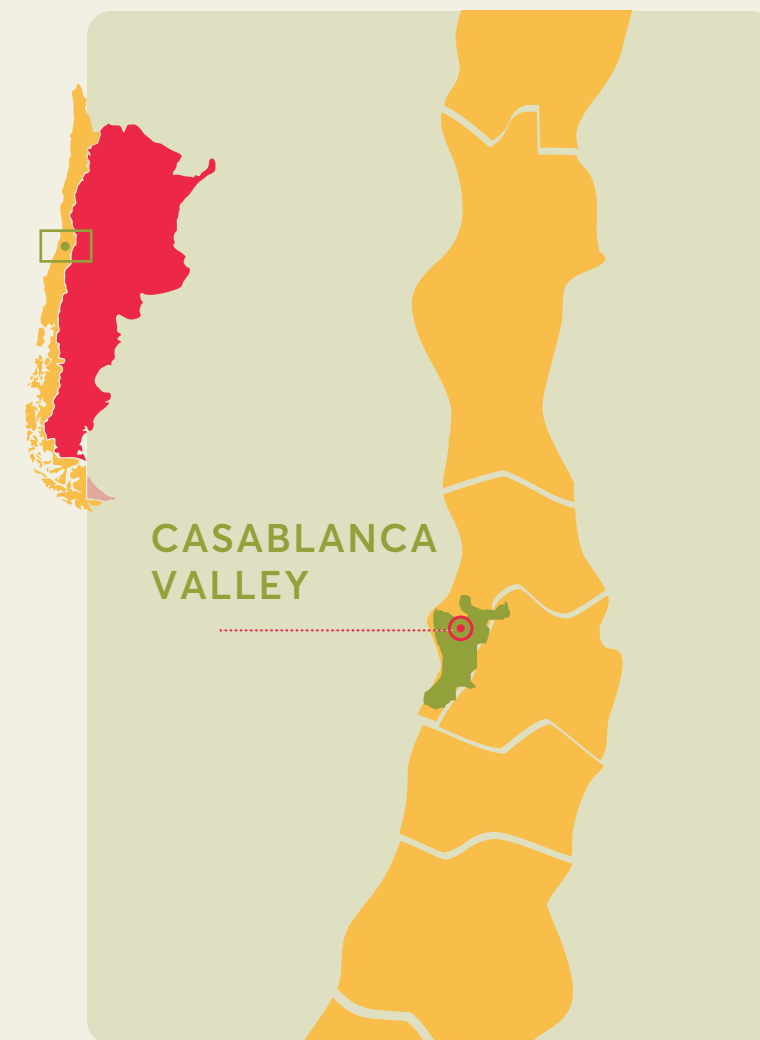
Despite the increase in temperatures, Casablanca remains a cool-climate valley with fresh, cloudy mornings and good natural ventilation that helps moderate the temperatures. Thanks to careful management of the cluster microclimate, there was no damage from solar exposure, which enabled the retention of freshness and acidity in the wines.

The budburst was within normal ranges and veraison occurred evenly in all varieties.

However, yields were notably lower this season, with Chardonnay being the most affected variety.

The harvest was about a week earlier than usual, starting on 12 March with the Chardonnay, followed by the Pinot Noir on 15 March and the Sauvignon Blanc on 22 March. The harvest concluded with the final batches of Sauvignon Blanc in the last week of March.

This vintage delivered wines of very good quality and health, with pronounced fruit expression, excellent freshness and good natural acidity. The Sauvignon Blanc and Pinot Noir were particularly noteworthy.







LEYDA  
VALLEY



# LEYDA VALLEY

## CHILE

The 2024-2025 season in the Leyda Valley began with a somewhat cold spring and good levels of rainfall, which were a return to the normal, historic figures. This enabled shoot growth of up to 80cm without the need for irrigation, which could be postponed until late December. The initial conditions provided excellent soil humidity, which resulted in good vigour in the plants.

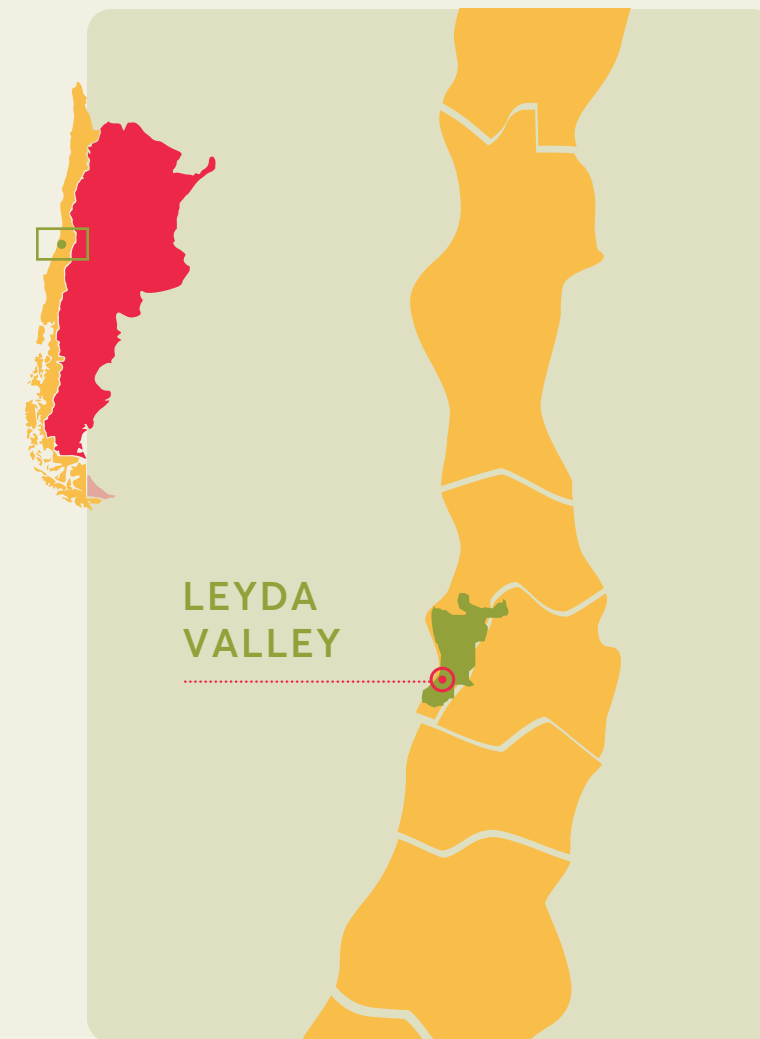
Budburst was very even and slightly earlier than the previous year —10 days earlier in the El Granito vineyard —, although the flowering and veraison stages were in line with the dates of the 2024 season. The vineyard presented balanced canopies and slow growth up to veraison, which reduced the need for green harvesting and resulted in straight, well-positioned shoots.

A focused control strategy for powdery mildew was implemented, starting from the time of flowering and applying weekly. This strategy enabled the grapes to reach harvest with optimal health and notably firm skins. In addition, the clusters were loose and well separated, which favoured excellent aeration and healthy grapes.

In contrast to the 2024 vintage, which saw a dramatic drop in yields, in 2025 good fruitset was achieved, leading to heavier clusters. The yields were naturally balanced, without the need for cluster thinning. The harvest began with the Sauvignon Blanc on 10 March.

Thanks to all these factors, the wines from the 2025 vintage stand out for their fruit purity, pronounced aromatic intensity and precise cool-climate expression. This year, it is in the mouth that the wines particularly stand out. They are concentrated, viscous, with good texture, retaining the vibrant, fresh and juicy acidity that is a classic characteristic of the Leyda Valley.

The high-end Sauvignon Blancs are exceptional this year, reflecting the work to enhance the texture in search of more complex and structured wines. Meanwhile, the Pinot Noir wines shine because of their elegance, tart red fruit profile, vibrancy and length. They clearly reflect the attributes of the soils in the different areas - These have been segregated into different blocks for more than 10 years in a continuous pursuit of perfection in this variety.







MAIPO  
VALLEY



# MAIPO VALLEY

## CHILE

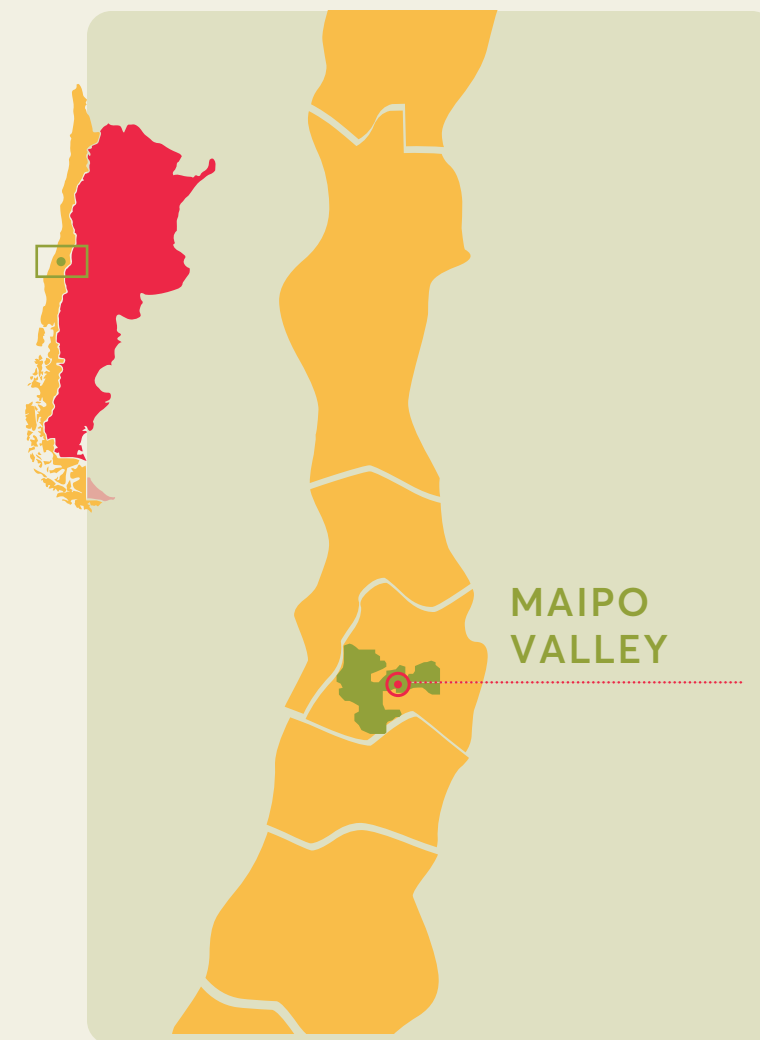
The season got underway with an exceptional winter, both in terms of the quantity and distribution of the rainfall, with a total of around 280mm. These conditions encouraged even, vigorous budbreak at the start of spring, establishing a firm foundation for the phenological development of the vines.

The conditions in spring remained optimal: Excellent soil humidity, average temperatures slightly higher than those of the previous year — though within normal ranges — good luminosity and an absence of frost. All this enabled successful flowering, fruitset and the onset of berry swelling. From mid-December, the temperatures began to rise, reaching average highs of 30.7°C in January and 30.2°C in February. This temperature increase accelerated the ripening process, causing veraison to occur around five days earlier than usual. The absence of rain during these months was key to keeping the vineyard healthy and, when the grapes were harvested, they were clean with firm skins and excellent fruit concentration.

Towards the end of February and during the months of March and April, the temperatures gradually began to decline. This enabled harvesting to be carried out in a controlled manner on dates that were in line with those of other years and comparable even to the 2021 harvest. The harvest began with the Cabernet Sauvignon on 26 February and ended with the Carmenère on 28 April.

The Cabernet Sauvignon and Carmenère varieties were particularly noteworthy and the resulting wines have pronounced body, intensity and depth, especially in the case of Carmenère, with a well-defined, fruity nose and excellent varietal typicity.

In short, 2025 was an excellent vintage, with slightly lower yields (12%–18%), but very healthy grapes, and a ripe fruit profile dominated by fresh and expressive red fruit.







## CACHAPOAL ANDES VALLEY



# CACHAPOAL ANDES VALLEY

## CHILE

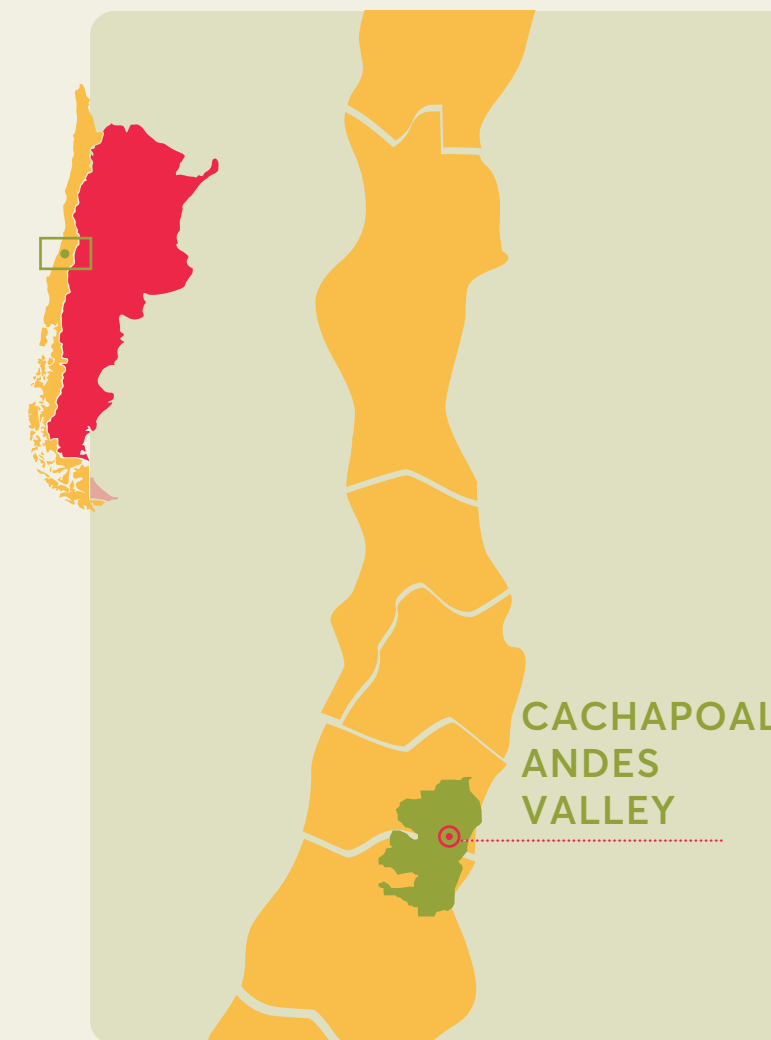
The rainfall in winter and spring of the 2024-2025 season was higher than the ten-year average and evenly spread over the months. This allowed the soils to accumulate good moisture levels, eliminating the need for irrigation until late December.

During the spring, the temperatures were within the usual range, favouring phenological development in line with expectations. We observed looser clusters with fewer berries. The average temperatures in the summer were very high, especially in January and February. These conditions prolonged veraison, which was also uneven in some cases and ended in early February as a consequence of the high temperatures.

The low natural yields this year, together with excellent viticultural management in this place in the Andean foothills, enabled early ripening in late February and early March. The grapes

revealed very good balance, with low levels of pH and alcohol, excellent health, a fresh fruit profile and smooth tannins. This resulted in vibrant wines, with tension and great concentration.

The harvest began on 25 February with the Cabernet Sauvignon, and progressed rapidly in the vineyards with younger and clonal vines. In March, the ripening occurred more gradually, enabling the grapes to retain the desired balance. The harvest ended on 27 March in the plots planted with massal-produced vines, which ripened a little later, though still within the optimal harvest window.







COLCHAGUA  
VALLEY





# COLCHAGUA VALLEY

## CHILE

The weather conditions for the 2025 season in the Colchagua Valley were more benign than those of previous years. While there were some heat spikes, they were isolated and did not have a significant impact on the development of the vineyard. We were thus able to control the vigour of the vines and reached the harvest with greener and better balanced canopies. Far from having a vegetal profile, the wines reveal crisper, fresher and more expressive fruit.

The temperatures were within the normal ranges, although both the maximum and minimum temperatures were slightly lower than the historical averages. The rainfall was marginally higher than the average for the last 5 to 10 years, so spring got off to a good start thanks to the moisture available in the soils. The season was frost-free. The grapes were particularly healthy this season and greater leaf cover (without intensive leaf plucking) proved to be key to avoiding sunburnt or dehydrated berries and overripe or cooked fruit profiles in the wines.

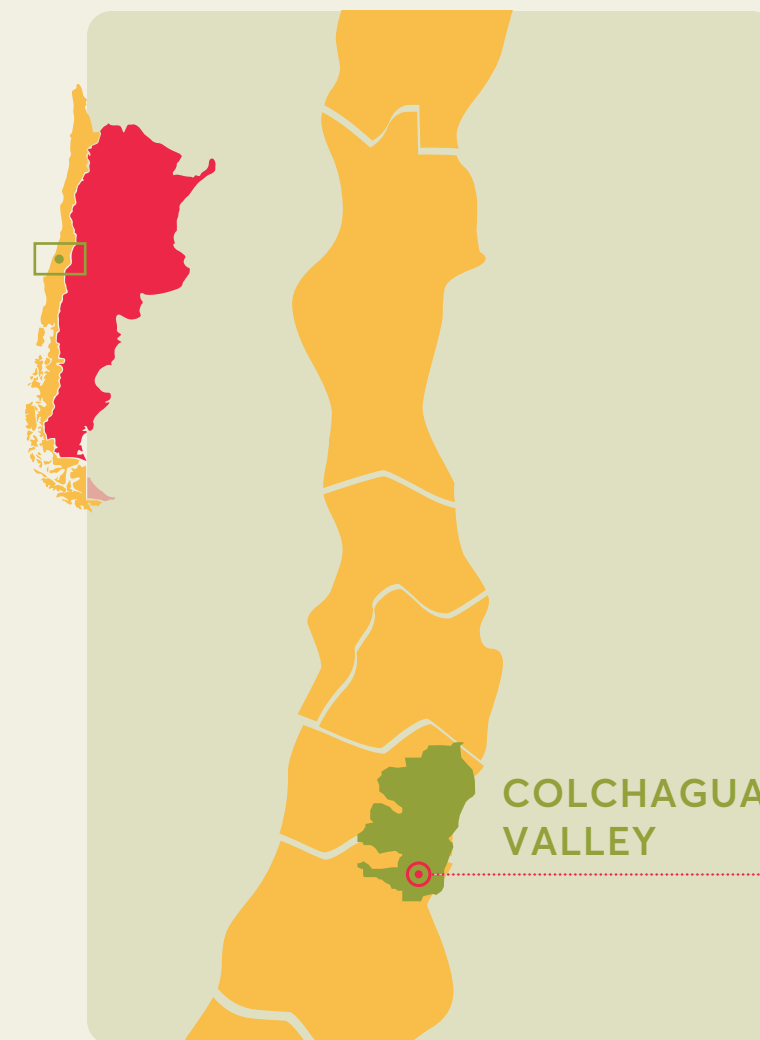
The yields were lower than those of the previous year - up to 30% less in some varieties. The most affected varieties were Pinot Noir, Chardonnay and Carmenère. This

reduction, far from being negative, favoured more concentrated aromas and flavours and enhanced the structure of the wines, especially in the red varieties, which show more defined and complex profiles than in previous vintages.

While the previous year's harvest had occurred rather late in the season, the dates this year were normal or even slightly early. The fruit ripeness was fairly synchronized between the varieties and this, together with the smaller volumes, allowed us to finish harvesting one to two weeks earlier than we had initially projected.

In the case of the whites, such as Sauvignon Blanc and Chardonnay, there are wines that are more aromatic and expressive with slightly lower acidity that is offset by roundness and fruit expression.

In the red varieties, there are no green notes this vintage and the wines display pronounced fruit intensity, good structure and plenty of body. This looks set to be an excellent year for the reds thanks to the concentration in the grapes. These characteristics mean that the Carmenère particularly stands out, delivering varietal purity, with concentrated aromas and flavours, greater fruit expression and fewer pyrazines.







## CURICO VALLEY



# CURICO VALLEY

## CHILE

The 2024-2025 season in the Curicó Valley was marked by a cold winter with sufficient rainfall to get the season off to a good start.

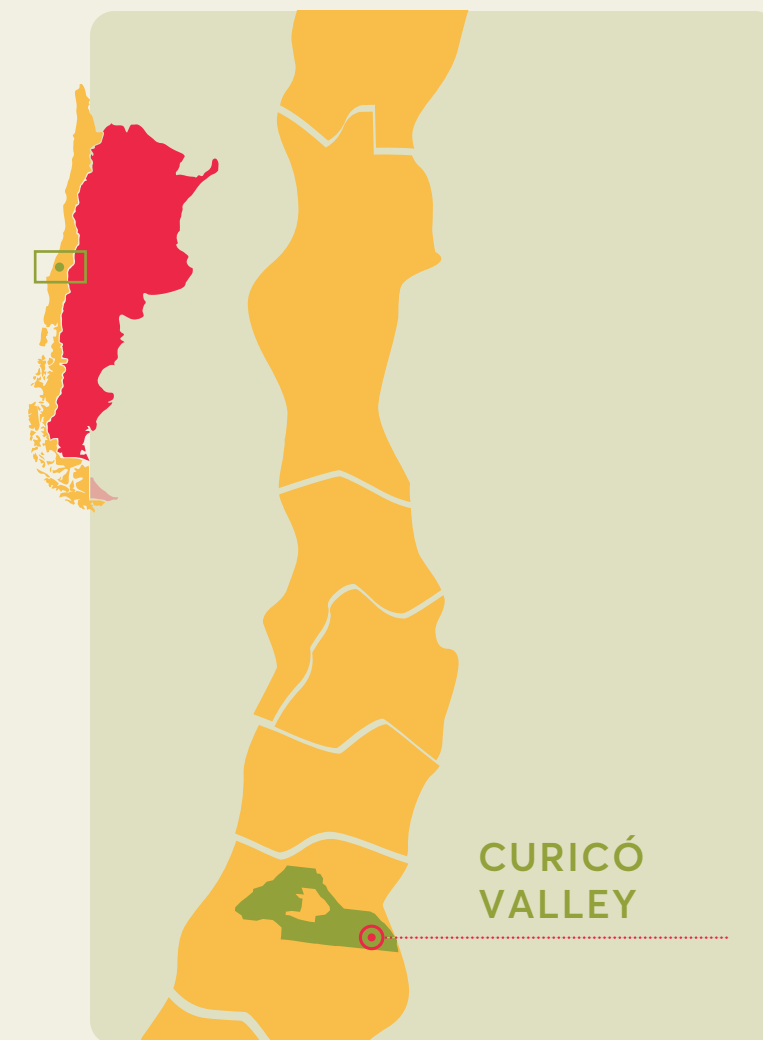
The cumulative chill hours favoured homogeneous budbreak, but spring began with low temperatures, slightly delaying growth. However this situation improved considerably with warmer weather and high relative humidity from October to November, which brought forward the vegetative and fruit development by 5 to 8 days compared to the previous season.

The temperatures in summer were warm, with highs of 35.8°C, and the average temperatures

were 2°C-3°C higher than those of the previous season. In some varieties, this led to a significant drop in yields, which were between 5% and 20% below forecast, depending on the variety.

The Sauvignon Blanc and Chardonnay stand out for their aromatic profile, fruit and balanced acidity. In the reds, the Merlot, Syrah, Cabernet Sauvignon and Carmenère all achieved optimal phenolic ripeness with notably good colour, rounded tannins, structure and fruit expression.

The harvest began on 23 February with the Sauvignon Blanc and Chardonnay and ended with the Carmenère on 20 April.







MAULE  
VALLEY



# MAULE VALLEY

## CHILE

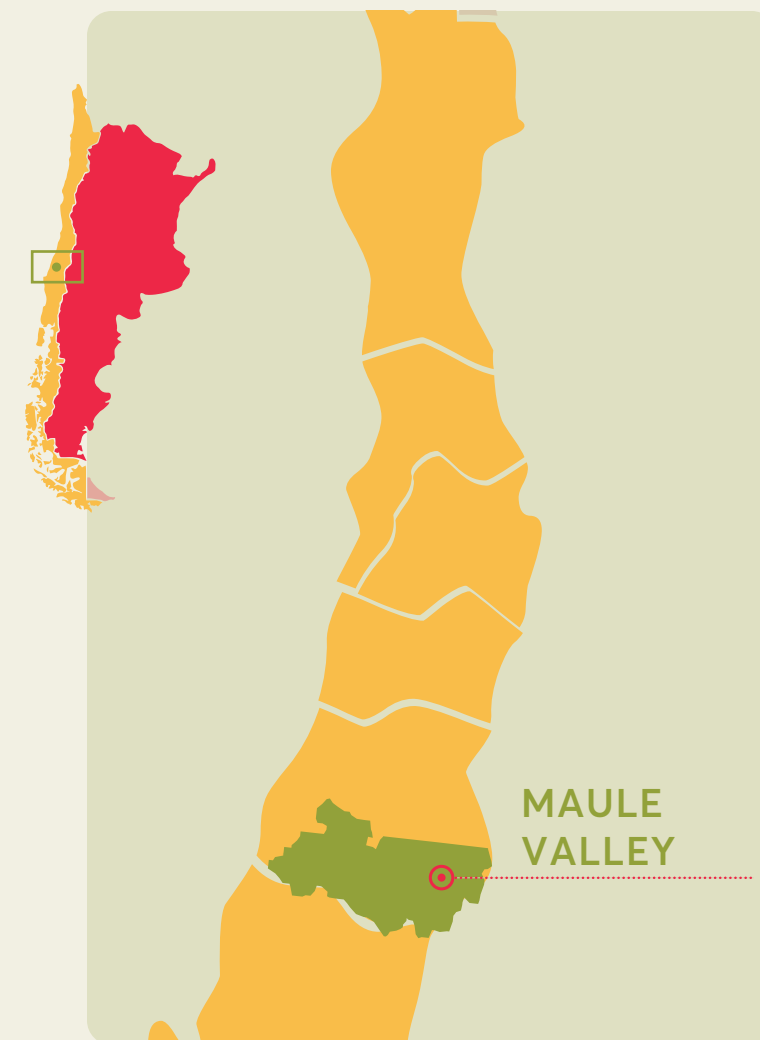
In the Maule Valley, the weather conditions of the 2025 season were milder than those of previous years, with no extreme weather events of note. While there were some heat spikes, they were isolated. In general terms, the vines were more vigorous and the canopies were greener and healthier at harvest time.

The winter rainfall ensured the season got off to a good start with a fair amount of water collected— 5%-10% above the 10-year average—, and with slightly lower than usual maximum and minimum temperatures. There was no frost damage.

The condition of the fruit was generally far better than that of previous years in terms of dehydration, sunburn and health. This was a more benign year that will favour the production of fruitier wines.

In terms of yields, towards the end of the harvest, we noted an average drop in yields of around 15% and up to 30% in some areas. The lower yields promoted high concentration, delicious natural acidity, an absence of green notes and better defined varietal expression, even in varietal grapes.

The Chardonnay and Pinot Noir for the sparkling wines particularly stood out, with pronounced total acidity, low malic acid, delicious acidity and no bitterness. In the reds, the dry-farmed, massal-produced Cabernet Sauvignon is especially noteworthy, with good concentration, no green notes, enveloping tannins, good juiciness and great length in the mouth.







MALLECO  
VALLEY



# MALLECO VALLEY

## CHILE

The 2024–2025 season got underway with a cool spring, in which the physiological stages of the vine occurred gradually and harmoniously. This season had notably higher rainfall than in recent years, enabling the cycle to start with good levels of moisture in the soils, causing the vineyards to have balanced canopies and good vigour.

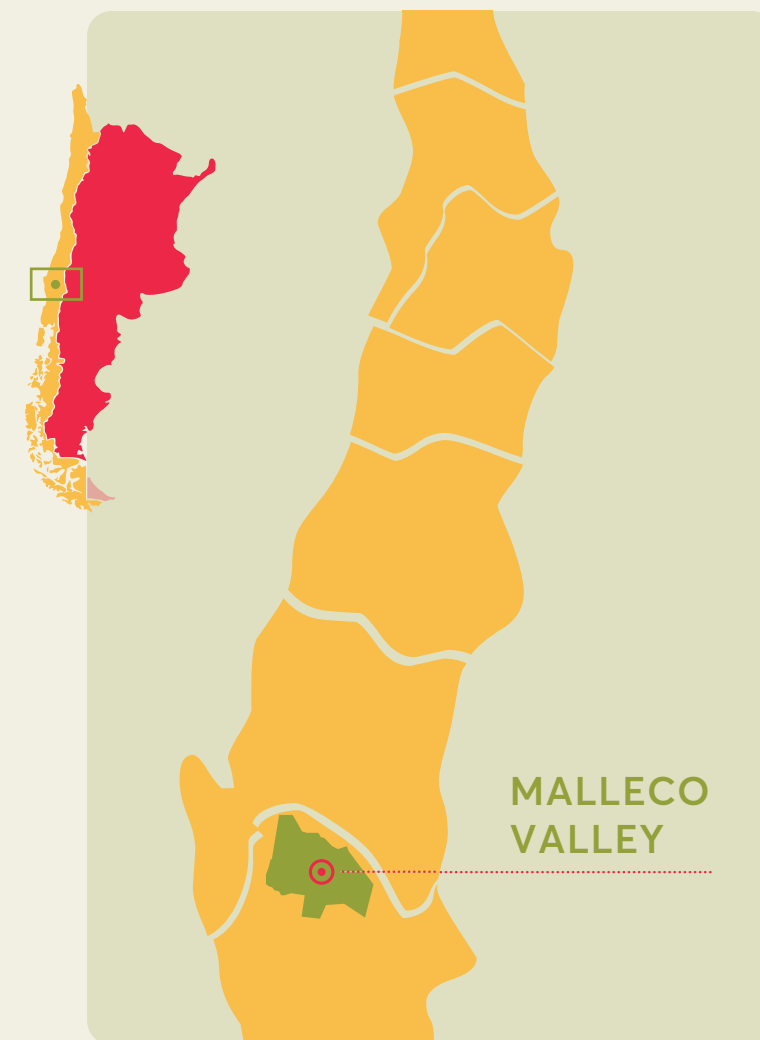
On 16 September, the buds began to swell and budbreak occurred around 7-10 days earlier than the previous year, probably favoured by the good winter dormancy that resulted from the high levels of fog and low temperatures. Spring remained cool and cloudy; October was dry, but without excessive heat. The conditions were optimal for shoot growth and there was less need for late tip pruning.

In November, when the shoots were 40-60 cm in length, the irrigation period began. Rainfall was low (17.8mm), there was no late frost and the average temperatures were very stable.

Flowering began on 19 November and it was even and abundant.

Veraison started on 20 January, a few days earlier than usual, and naturally began in the north-facing vineyards. January was practically dry (0.2mm of rain). On 14 February, we saw that the shoot tips had stopped growing, revealing the need to continue irrigation on a weekly basis. February was wetter (34.1mm), so leaf plucking was necessary to ensure good ventilation in the canopy.

The harvest began on 24 March and finished on 31 March. The Brix levels were slightly above average, delivering wines with a silky, unctuous mouthfeel and concentrated flavour. The aromatic profile is characterized by notes of blue and black fruit, with graphite, lavender and local herbs like peppermint and paico, which give the wine distinctive and unique character.







UCO  
VALLEY



# UCO VALLEY

## CHILE

There were a number of important weather-related factors that impacted the recent 2024–2025 vintage. The previous winter was particularly generous with the amount of snow that fell in the Andes Mountains, far more than in the previous seasons. This winter was followed by a warm spring and in September the maximum temperatures rose by an average of around 4°C. Humidity was high too, with 96mm of rain falling in October. The absence of late or spring frost favoured early, even and promising budburst.

In terms of temperatures, the average maximum temperatures were higher than in previous years in September, January and, most particularly, in February. There was also a slight increase in average and minimum temperatures.

There was slightly more rainfall than in the previous cycle, although it remained below the seven-year average of 283mm. However, the greatest impact was felt between late February and April, generating certain challenges for finishing the harvest.

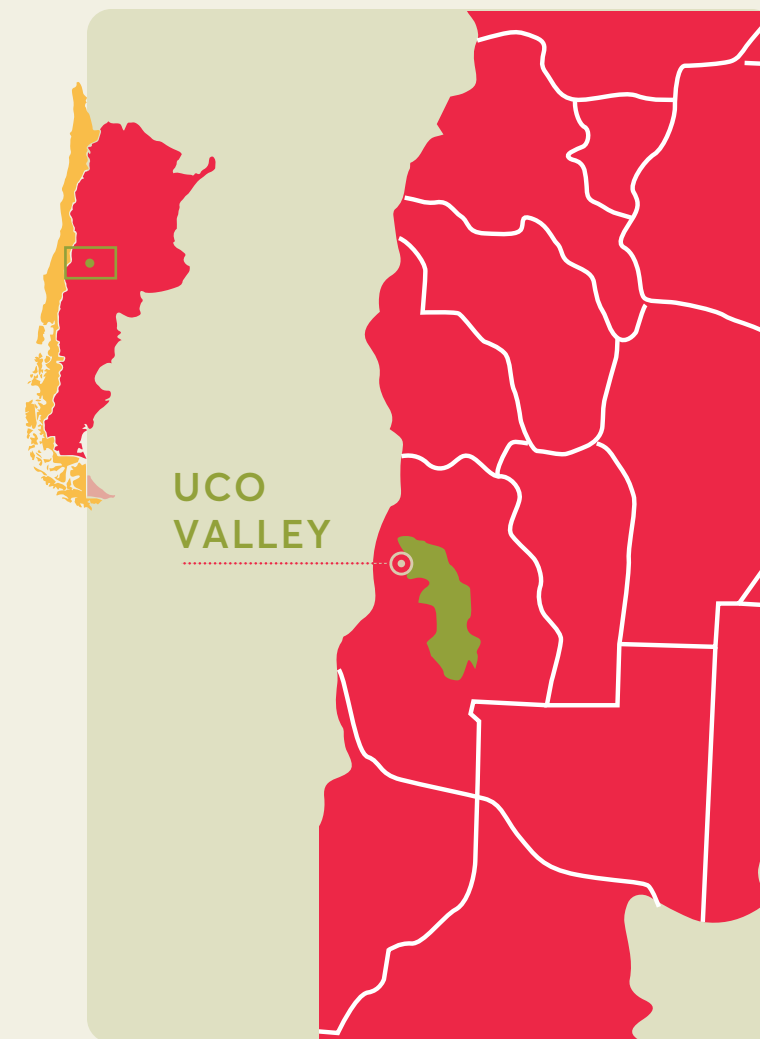
During the crucial months of veraison and grape-ripening, (January, February and March), the

marked thermal amplitude (close to 16°C), combined with a relatively high average temperature, triggered accelerated ripening in the berries. This phenomenon mainly resulted in a rapid increase in the sugar content and notable aroma development.

Overall, this is considered a high-quality vintage with yields in line with forecast. The grapes were exceptionally healthy and the flow of grapes arriving at the winery was constant throughout the harvesting period.

This season, the average high temperatures that occurred after the cessation of sugar loading tended to influence the profile of the future wine. The whites reveal notes of stone fruit, while red and black fruit aromas predominate in the reds. In the mouth, the wines tend to be fuller bodied, with lower acidity.

As for Malbec, the winery's flagship variety, the aromatic profile for the 2025 harvest displays floral notes, fresh red fruit characteristics and aromas of ripe or black fruit.





# CONTRIBUTING WINEMAKERS

## 2025 REPORT

- ANDREA CALDERÓN VÁSQUEZ,  
1865 WINEMAKER, SAN PEDRO
- ANDREA FERREYRA MURIEL  
LA CELIA WINEMAKER
- VIVIANA MAGNERE GROSSE  
MAINSTREAM BRANDS WINEMAKER
- GABRIEL MUSTAKIS TRUFFELLO  
SAN PEDRO CACHAPOAL ANDES WINEMAKER

- VIVIANA NAVARRETE CAPURRO  
VIÑA LEYDA WINEMAKER
- FRANCESCA PERAZZO ARAYA  
VIÑAMAR WINEMAKER
- SEBASTIÁN RUIZ FLAÑO  
VIÑA TARAPACÁ WINEMAKER
- ANA MARÍA SILVA SALGADO  
GATO NEGRO WINEMAKER





*sustainable passion for wine*