



2023 HARVEST REPORT ACONCAGUA VALLEY - PANQUEHUE

A warm and challenging vintage with regard to vineyard management and harvest decision making but the wines have good colour, ripe fruit, delicate tannins and juicy acidity thanks to the coastal trough effect.

This season began with historically normal levels of winter rainfall (141mm), making for a better water supply compared to the 2021 season (64 mm). In any case, winter irrigation was implemented to boost the soil humidity levels and get the growing season started with a good water supply for the vines.

The 2023 season was unusually warm, even more than 2017 and 2020. The higher heat summation was consistent month to month from the start of budburst through to harvest. However, despite the high number of degree days, the coastal trough had a greater influence on the inland part of Aconcagua, which reduced the impact of solar radiation and the high temperatures on the fruit.

December, February and March brought higher-than-normal temperatures, resulting in the highest heat summation we have ever recorded.

From the phenological point of view, budburst began around the normal time but was rather uneven due to the cloudy conditions caused by the coastal trough. However, shoot growth homogenized quickly thanks to the temperatures and the good water supply in the soil. The conditions during flowering were favourable, ensuring good fruitset and generating evenly sized clusters with a greater number of smaller berries. Veraison was short and uniform due to the good heat summation.

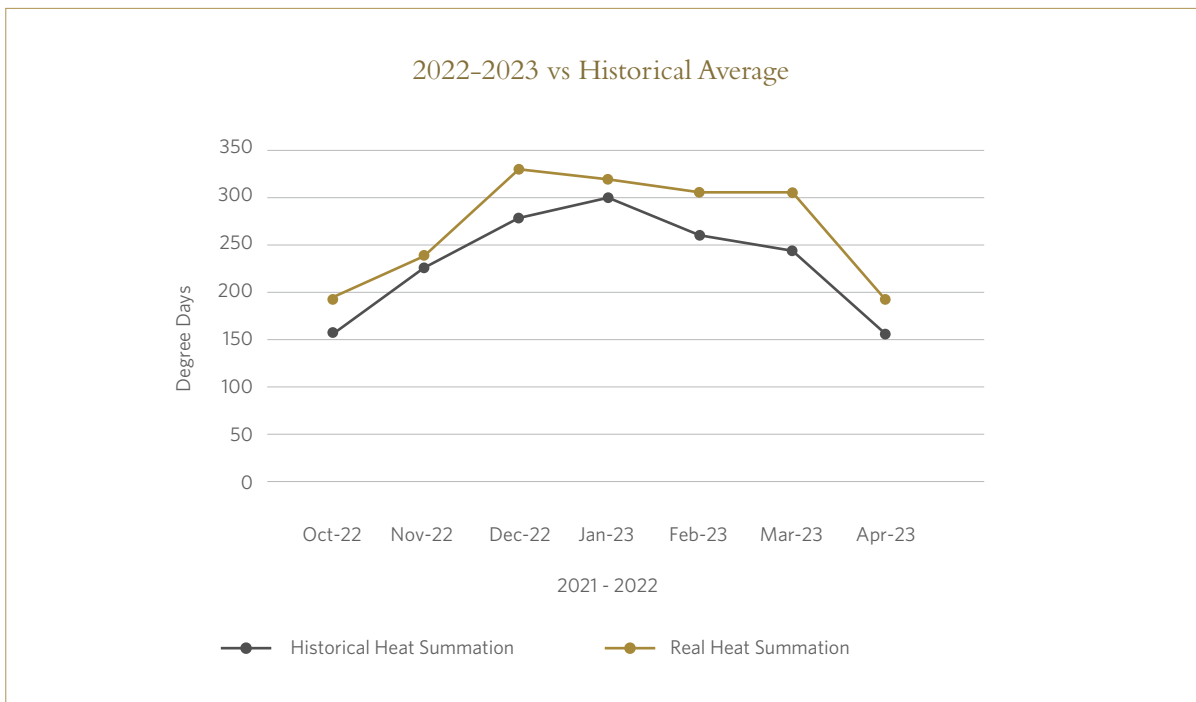
The precision of our vineyard management was key to dealing with this warm season because the vines' well-developed roots enabled them to take in sufficient water during the more demanding times of day. Ultimately, this meant the fruit was able to ripen well and remain in a good condition with excellent quality right through until it was harvested. Meanwhile, the use of protective netting in our vineyard helped reduce the amount of direct radiation and thus retain the fruit profile and natural acidity of our grapes.

The fact that most varieties were harvested around the usual time reveals the positive effect of our management strategies in ensuring the grapes were able to evolve and ripen slowly and gradually despite the high temperatures. Only the Carmenere harvest was brought forward to around 7 days earlier than the historic average, when a favourable ripeness level had been reached and with the objective of conserving the right level of acidity.

The good fruit ripening due to the higher heat summation, complemented by excellent vineyard management and the retention of colour and acidity thanks to the coastal trough effect, resulted in the production of wines with good colour, fresh, ripe fruit aromas, juicy expression and fine-grained tannins.



MAX I								
2022 - 2023 Growing Season								
	Oct-22	Nov-22	Dec-22	Jan -23	Feb-23	Mar-23	Apr-23	Total
Historical Heat Summation (DD)	161.6	222.3	273,8	297.2	262.2	242.3	157.0	1,616
Growing Season Heat Summation (DD)	193.0	239.0	326.0	319.0	305.0	303.0	187.0	1,872
% Change	19.45%	7,53%	19.05%	7.35%	16.31%	25.05%	19.48%	15.85%



MAXV 2022 - 2023 Growing Season								
	Oct-22	Nov-22	Dec-22	Jan -23	Feb-23	Mar-23	Apr-23	Total
Historical Heat Summation (DD)	191.5	250.5	316.4	326.3	276.3	266.9	181.0	1,808
Growing Season Heat Summation (DD)	193.0	252.0	338.0	331.0	305.0	315.0	196.0	1,930
% Change	0.78%	0.60%	6.82%	1.46%	10.41%	18.04%	8.34%	6,71%

