



2022 HARVEST REPORT PANQUEHUE

A slightly warm season with high acidity and intense colour in the grapes that delivered concentrated wines with ripe tannins and acidity that contributes freshness and elegance.

The 2021–2022 season was one of the five driest in the past 100 years, with just 64 mm of rainfall between January and December 2021, despite the historic average of 128 mm.

With respect to the temperatures, the season was slightly warmer than the historic average. The months of October, November, and December had higher heat summations, while those of January and February adjusted the summation back into the normal range, allowing ripening to advance with good balance. March, on the other hand, was slightly warmer, and that allowed us to reach harvest with very good levels of ripeness in the grapes. The final heat summation was 1,538 degree days, which is 6.8% more than the historic average.

Despite the lower precipitation, the yields generally remained stable thanks to a winter irrigation strategy that made it possible to compensate for the deficit of lower rainfall.

It should be noted that the red musts had slightly lower pHs, which encouraged better natural acidity and redder colours.

The sum of the season's conditions resulted in concentrated red wines with intense colour, ripe tannins, and acidity that provides freshness and elegance.



Panquehue 2021 - 2022 Growing Season								
	Oct-21	Nov-21	Dec-21	Jan -22	Feb-22	Mar-22	Apr-22	Total
Historical Heat Summation (DD)	159	220.9	269.5	295.3	258.7	237.2	154.2	1,441
Growing Season Heat Summation (DD)	190.6	239	290	300.8	261	257	157	1,538
% change	20%	8%	8%	2%	0.9%	8%	2%	6.8%
Historical Rainfall (mm)	8.6	0.49	2.18	1.88	0.02	1.54	6.59	21.3
Growing Season Rainfall (mm)	0	0	0	0	0	0	10.7	10.7

