

2015 Vintage

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As previous years, it was also characterized by low rainfall. There was no danger of frost and overall it was a normal year in terms of health.

As a result of a frost free bud break and slightly higher rainfall than last season, yields were higher, with 20 -25% above the estimate.

For white varieties from Maipo, the harvest date was within normal ranges, showing increased yields and good health. Good phenolic maturity, without bitterness but somewhat less intense aromas.

Regarding red varieties, work in the vineyard at the right time to lower yields was key for more concentrated wines. There was no complications with dehydration. Some blocks were harvested earlier looking for freshness and higher acidity.

Syrah and Cabernet Sauvignon were outstanding, achieving adequate ripeness with smooth mouthfeel, body and structure. Very good year for late varieties like Carmenère and Petit Verdot.

In the San Antonio Valley, good weather helped move the harvest a week forward compared to a normal year, under favorable sanitary conditions and adequate ripeness. Yields in some varieties were slightly below average, like Chardonnay.

For white varieties of Malvilla (San Antonio Valley), the Chardonnay showed great freshness and aromatic expression, while Sauvignon Blanc was smooth and with great character.

**Fernando Espina,
Head Winemaker**

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**Fernando Espina,
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2014 Vintage

This season was dry and with historical frosts in some of the valleys, especially coastal areas and Casablanca.

Fortunately for Chocalán and Malvilla vineyards, damages were not serious, but it did affect yields in some varieties because of the low temperatures during the onset of budding and floral differentiation.

As a result of the low temperatures and humidity, shoot growth was slower, which meant a more balanced growth, without the need to control vigor during flowering, resulting in smaller clusters in balance with the canopy.

Although during January there were increased maximum temperatures, veraison was delayed about two weeks. This delay added to a colder February, allowing to preserve acidity and delicate and intense aromas. This low temperature condition was intensified at nights, which added to moderate temperatures during March and April, allowed for an exceptional vintage for high quality wines.

Yields were slightly lower than average for the Malvilla vineyards, in the San Antonio Valley, which were less affected by frost. However the excellent weather conditions coupled with moderate temperatures led to intensely aromatic and elegant white wines, with mineral and herbal notes and a balanced palate. Sauvignon Blanc was outstanding, with elegant acidity and mineral notes.

Overall it was a great harvest for red varieties, with smooth tannins, thanks to the conditions for slow ripening that allowed to have moderate alcohols in balance with acidity. A season that allowed to harvest by enological decision, without the pressure of adverse weather.

**Fernando Espina,
Head Winemaker**

2013 Vintage

The 2013 season went down in history as an atypical year. If 2012 was extremely hot, 2013 was quite the opposite. According to our register, matching those recorded nationally, it was the latest harvest that at least I can recall. With unusual rainfall in December and generally extremely cold temperatures since spring.

On the other hand, a rather milder than hot autumn, unlike other years, allowed for excellent ripeness of tannins in red varieties, with low alcohol. This resulted in balanced wines in the case of reds.

In white wines, given the climatic conditions, we obtained very good results. In Malvilla (San Antonio Valley) whites presented very good acidity which allowed us to obtain wines of great freshness and aromatic intensity.

In Chocalán, Maipo Valley, with mainly red varieties, the challenge was to make timely removal of bunches with the aim of increasing concentration. This was the case of Carmenère, with weights clusters above the historical average.

Early leaf removal around clusters in late-ripening varieties was also required to obtain optimum ripeness.

Overall, the harvest was delayed for some varieties more than 15 days. This is the case of Sauvignon Blanc in Chocalán (Maipo).

All in all it was a good year with outstanding results in the Bordeaux varieties like Cabernet Franc, Merlot, Cabernet Sauvignon and Petit Verdot. They presented adequate tannin maturity and greater freshness with well-marked red fruit. Less structured and voluptuous wines, but with a very good balance and finesse.

Harvest began the second half of March with Sauvignon Blanc in Chocalán and then with the Pinot Noirs, which presented very good fruit expression.

Then came a long and anxious wait that ended in late May and early June with Carmenère, accompanied by some rain events not seen since many years, but that did not result in major health problems.

**Fernando Espina,
Head Winemaker**

2012 Vintage

The 2012 season was completely different from its predecessor. It was a dry year since the 2011 winter, with high temperatures in the summer that extended showing extreme temperatures during March and moderately high during April.

Yields were according to estimated, except for some varieties that were most affected by high temperatures such as Merlot and Cabernet Sauvignon.

The challenge for this harvest, given the temperatures in March, was to start early irrigation to counter the lack of soil moisture. Also to maintain active canopies and clusters well covered to avoid dehydration of the fruit.

While Chocalán is indeed located in the coastal area of the Maipo Valley, which means more moderate average temperatures compared to Maipo Andes or the north area, harvest did move forward at least 2 weeks, especially white varieties.

Varieties like Pinot Noir and Merlot were harvested in March seeking to avoid the loss of freshness and avoid dehydration.

Likewise for Cabernet Sauvignon, the harvest moved forward 10 days or even 20 days in blocks with lower moisture retention.

Fortunately good management allowed us to wait for phenolic maturity, which was not favored with such conditions.

The season had an effect on the mouthfeel of white varieties from Maipo, showing good phenolic maturity without bitterness and a somewhat lower acidity.

It was certainly a very good year for red varieties that are better adapted to high temperatures, such as Syrah, Petit Verdot and Carmenere.

Overall reds were more voluptuous with round and sweet tannins, ripe fruit with prevailing black fruit, and great structure in the mouth.

For Malvilla (San Antonio Valley), a warmer season is always welcome. Understanding that there are differences of up to 10 ° C lower than the Leyda area. This allowed an earlier harvest of all varieties in San Antonio, with good conditions and good accumulation of sugar, more in balance with acidity than other seasons.

The result was more voluptuous whites with good phenolic ripeness and mature aromatic profiles, without losing the freshness and liveliness that characterizes this extreme zone. Chardonnay stood out among other varieties, with a very good balance and smooth, round palates.

**Fernando Espina,
Head Winemaker**

2011 Vintage

The 2011 season was cold and with low yields, very similar to the harvests 2009 and 2010, with the difference that there were no frosts and rainfall was lower.

Nationally yields were between 15 to 25% lower than estimated, reaching even 30% less in some varieties such as Cabernet Sauvignon. This was due to a cold 2010 spring, which resulted in lighter clusters.

In the vineyards of Malvilla (San Antonio) the season was also marked by low temperatures, however, there was no delay in the phenological stages of the plant. The low rainfall and yields resulted in white wines with great fruit expression, greater balance, ripe fruit and a vibrant natural acidity with good volume.

The Pinot Noir was one of the outstanding varieties, showing great fruit intensity, concentration and maturity of tannins.

For Chocalán, which is located in a cooler area of the Maipo Valley, this was a colder start of the season, which meant having to wait for phenolic maturity in the reds, finally achieved at the beginning of May.

With regard to the effects of the season on the quality of red wines, the low yields coupled with low temperatures resulted in wines of great concentration and structure, with intense fresh notes. Elegance and very good balance between structure and freshness with aging potential.

Fernando Espina,
Head Winemaker

2010 Vintage

We are finishing the vintage from our Bicentennial, and we can already anticipate some aspects about the quality of the wines. It was somewhat atypical, with more than 50% of the harvest concentrated starting the first week of May, in the case of the red varieties. Very late compared with the last harvest, at least 15 days.

We started with white varieties from Maipo -Chardonnay and Viognier- during the last week of March and early April. The Viognier is showing very concentrated and with excellent fruit. While it is a fact that during April we had good weather conditions, it was colder during the first few weeks; we had become accustomed for summer to last until late April, at least during the last three years. Maybe it was a warmer period and now we are going back to what we were used to.

Yields were generally much lower than last season, which is already showing more concentrated wines with higher acidity. This could indicate a cooler year (leaving frosts aside, which fortunately are not an issue in these terroirs) with a high fruit expression and spicier notes in the case of the reds.

It was not different for Malvilla (San Antonio Valley), as it was quite colder than the 2009 season, which also delayed the harvest in one to two weeks for Sauvignon Blancs. This resulted in a very good natural acidity and great varietal expression in general, with more herbal notes.

This delayed harvest meant waiting patiently for late-ripening varieties, which was worth it because the skins and tannins matured well, resulting in spicy and fresh wines, less concentrated, but with greater elegance. Something positive considering the devastating panorama of the earthquake and tsunami.

**Fernando Espina,
Head Winemaker**

2009 Vintage

We began the harvest in the Maipo Valley in late March with Chardonnay. It is the first production of a 2005 plantation on hillside, with low yields. The result has been quite surprising, given that we found a lot of varietal typicity, tropical fruits, honey, and good concentration, probably due to the presence of granite and clay that make up the soil. It is very different from what obtained in San Antonio and a very good start.

We continued in early April with another white variety from our vineyards in Maipo, Viognier, which was harvested later than usual for us, resulting in great concentration, hints of apricot, custard apples and nuts.

In between the Maipo whites, we also harvested our vineyards in San Antonio. Just as the previous year, Gewürztraminer reached its maturity in early April with elegance, freshness and minerality.

Waiting for the reds in Chocalán, we began harvesting the Syrah grapes for our Rosé, which went directly to the press with a very good natural acidity, fresh red fruit and plenty of raspberry.

The Pinot Noirs from both Malvilla (San Antonio) and Maipo, were harvested virtually at the same time. A good year for both.

By mid-April, the slope of Malbec, where the Gran Reserva comes from, was showing very concentrated and with characteristic black fruit, and very floral.

By now the harvest was in full swing with the second vintage of Merlot from the slopes with south-west exposure; very promising, just as last year. Also the Syrah -which this year was a little slower than previous years- began to ripen with very good concentration. Cabernet Sauvignon in general showed a little later in the season, but tannins slowly loosened and ripened.

Now in May and with some showers, we are waiting for the Carmenere, which, given the high temperatures of the season, we expect will be very good.

**Fernando Espina,
Head Winemaker**