



Asociación Nacional  
de Ingenieros Agrónomos  
Enólogos de Chile

# HARVEST REPORT 2019

*Executive Summary*



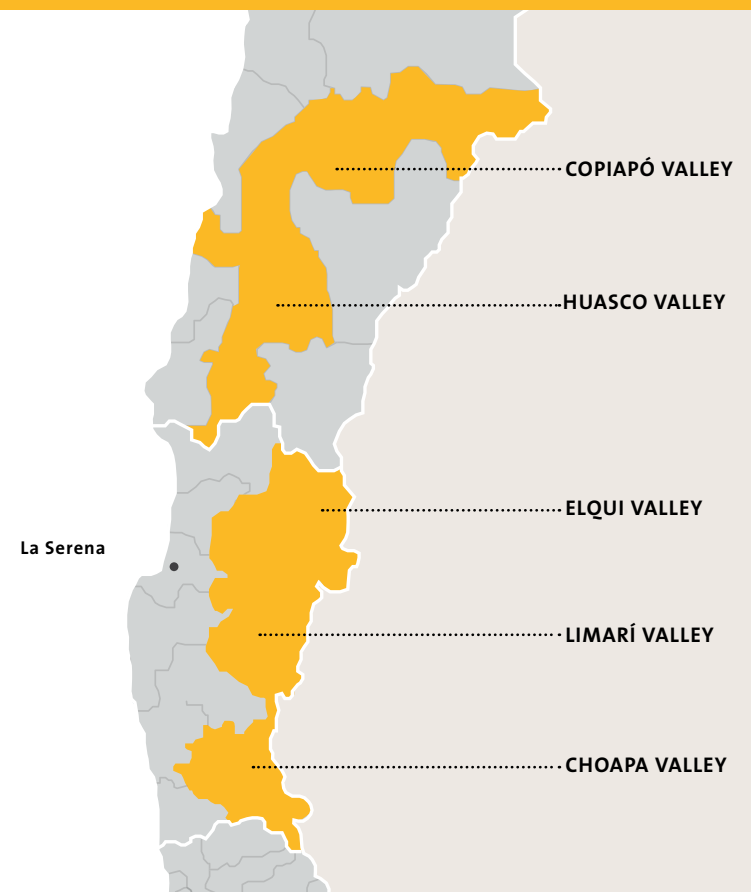
# GENERAL SUMMARY: SEASON'S KEY ASPECTS





## NORTH ZONE

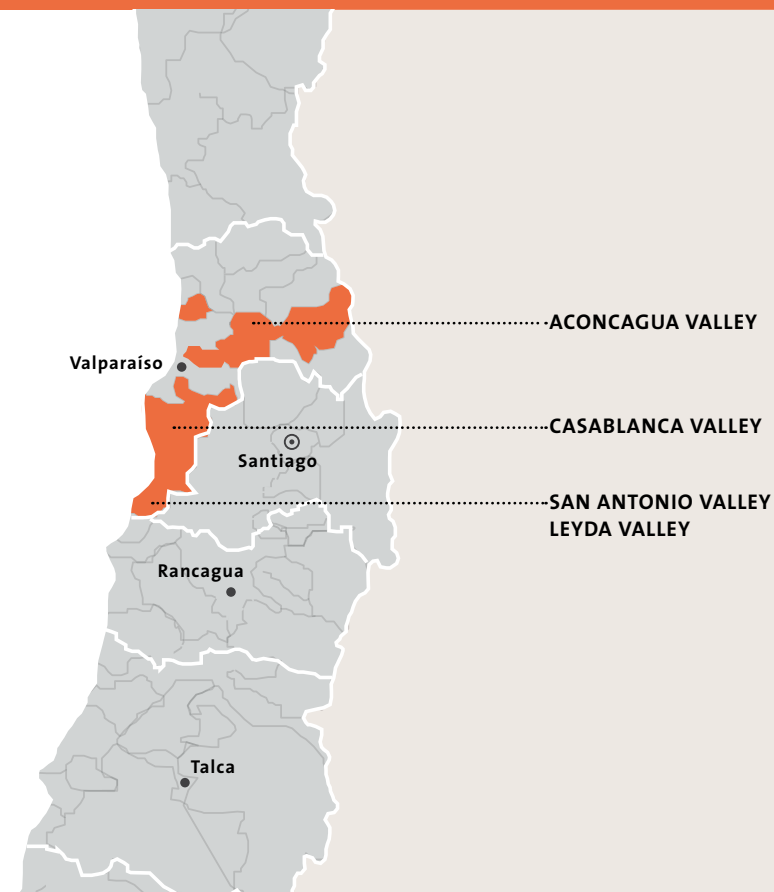
- Great thermal amplitude during the ripening season.
- Early sprouting.
- Very good global quality of grapes and wines.
- Great aromatic expression on Muscat and Chardonnay; on the reds highlights on Syrah.
- Low production; -20% in some areas.
- Concerning aspects:
  - Drought.
  - Sun burns.
  - Grapes dehydration due to poor water availability.
- Problems that transcend the year:
  - Virosis on vines.
  - Nematodes on some lots.





## ACONCAGUA, CASABLANCA, SAN ANTONIO, LEYDA, LO ABARCA

- Frosts and absence of rains during spring: allowed good sprouting and flowering.
- Thermal amplitude during the ripening period, lack of rain on harvest and good sanitary conditions on grapes.
- Drought: topic that required special technical attention to mitigate its effects.
- Low total acidity and high pH on most of the varieties.
- Good quality on red grapes, except on Merlot.
- High yields on most varieties, increases are reported in relation to historical records and harvest estimation, with a few exceptions.
- Good sanitary conditions on the vineyards due to a dry season, among other reasons.
- No negative effects due to summer high temperatures, except for Carmenère in which the high summer temperatures generated a lower content of malic acid and problems on fruit setting.
- Full and homogeneous ripeness.
- Early harvest, between one and two weeks regarding the usual date.





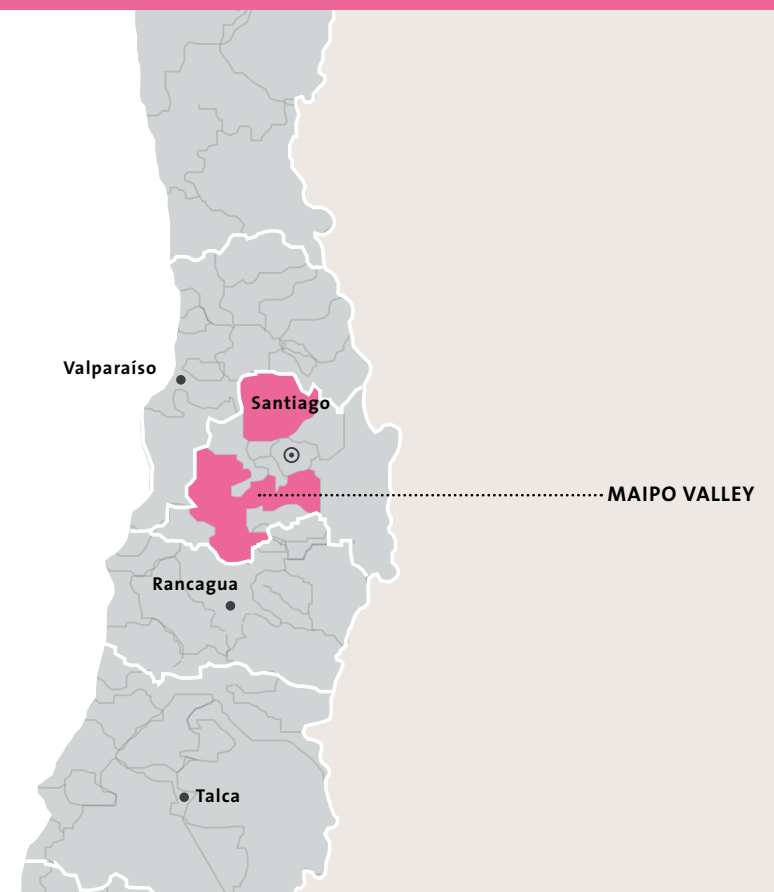
- Highlights on aromatic quality and total acidity/pH balance, on Syrah and Malbec from interior areas, and same positive characteristics on Chardonnay, Pinot Noir and Syrah from coastal area.
- Along with Nematodes -a long-standing endemic problem in this area-, this year a new challenge has also been added: Botrytis (*Botrytis cinerea*) and Yellow Jacket Wasp (*Vespula germanica*) on some Sauvignon Blanc lots.
- Scarce workforce forced the mechanization, being 75% of the harvest in some areas; increase weed control by mechanical rather than chemical methods.
- The lowering of workforce available has increased mechanical harvesting, even reaching 75% in some vineyards; advance in mechanization for handling weed (mechanical rather than chemical methods).
- Technical vintage: the reaction capacity of both agricultural and oenological teams means huge differences on final results among vineyards that faced similar conditions.
- Wines with less aromatic expression but fruity, complex palate and with higher pH than usual for the valley. Great concentration and wine ageing potential.
- Wineries logistics benefited from opportune harvest time.
- Total absence of rains both in spring and harvest time allowed excellent sanitary conditions in Lo Abarca. Highlights on aromatic expression of Riesling and Syrah, good acidity despite of higher pH.





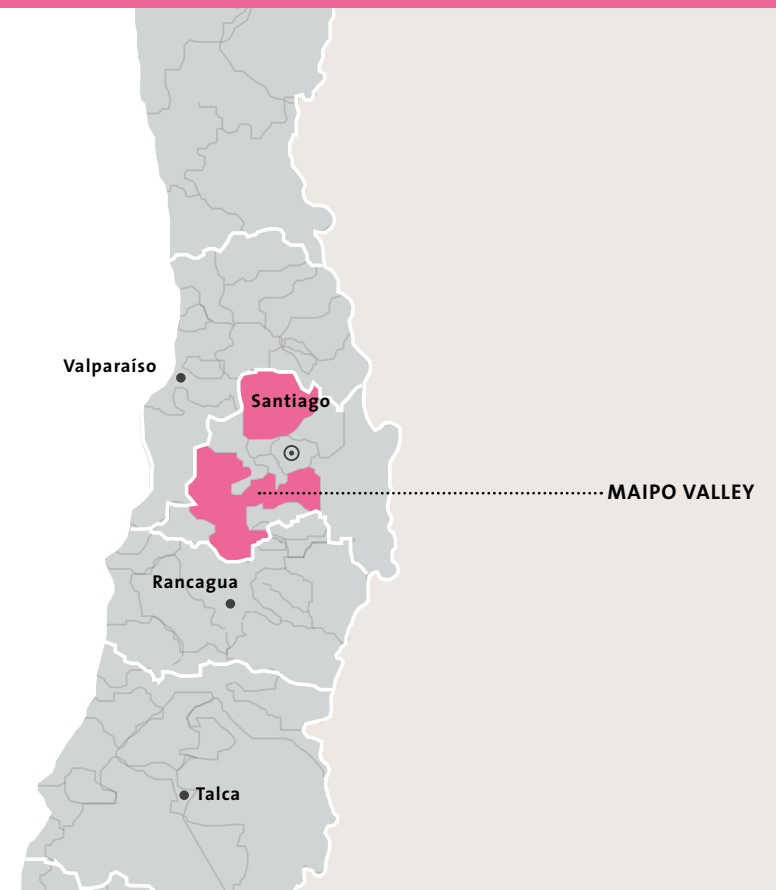
## MAIPO

- Quality, yield and harvest opportunity differed according to area and varieties.
- Positive aspects between mountains area, near to Melipilla, such as luminosity and temperatures during spring and harvest, with total absence of weather events during sprouting and flowering; also great thermal amplitude during ripeness.
- As it was in other areas of the Central Valley, drought was also a concern here.
- Good aromatic profile, but less total acidity and higher pH.
- Low yields but not as low as in other valleys.
- Early sprouting due to chilling unit accumulation, harvest started two weeks in advance.
- Availability and cost of workforce are an issue in this area.
- Pirque area on the Andes zone had also great conditions during the season, plus good sanitary grape condition along the absence of rains during harvest; which is a good opportunity to harvest all the different varieties.





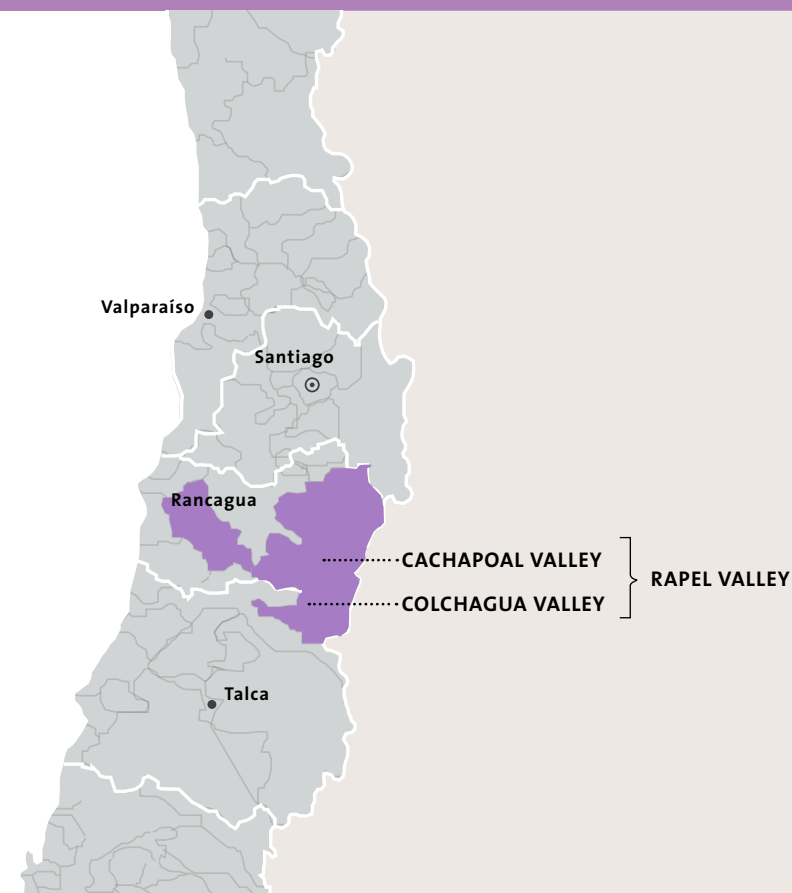
- Great global quality on Cabernet Sauvignon and Syrah; some lots showed some grape heterogeneity.
- Low yields on Sauvignon Blanc and Chardonnay and slightly higher yields on red varieties.
- Highlights on the aromatic profile of Cabernet Sauvignon and Carmenère.
- Eastern zone of the valley, but far from Andes piedmont, had a long harvest period due to excellent autumn weather conditions.
- Closer to the coast, Longovilo area: recognized for the excellent quality of Cabernet Sauvignon despite of the lower production and early harvest.





## RAPEL, CACHAPOAL Y COLCHAGUA

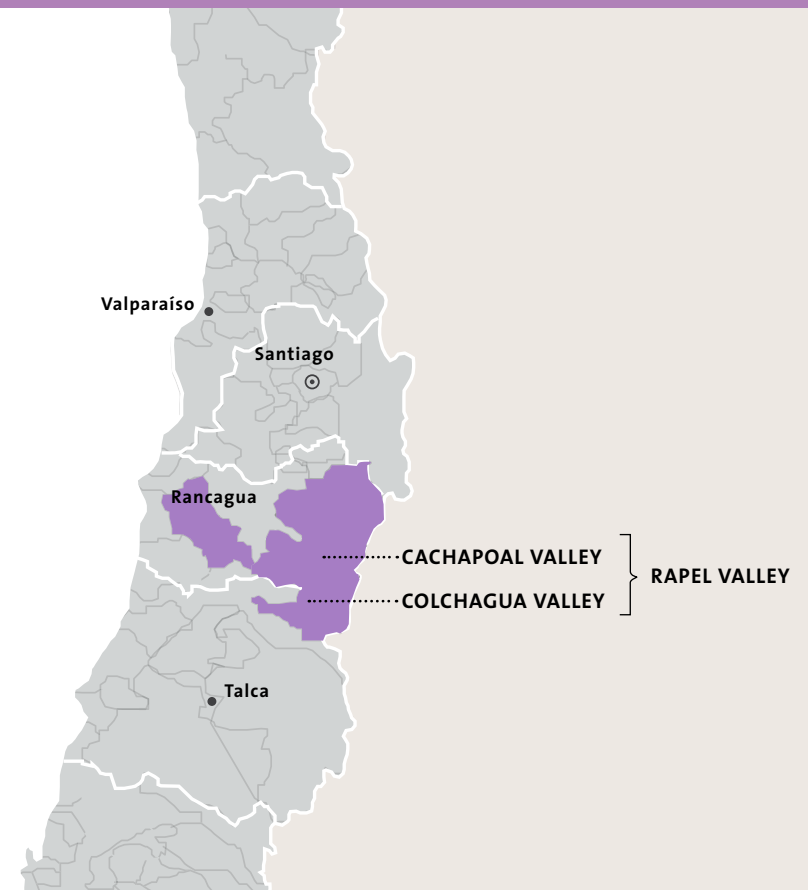
- North Rapel showed positive aspects such as thermal amplitude during ripening and possibility of managing water stress.
- Cabernet Sauvignon, Malbec, Carmenère, Petit Verdot and Cabernet Franc showed excellent global quality.
- The November hails had little effect in the Rengo area, nevertheless, it lowered the production of Cabernet Sauvignon in the Codegua area.
- Area between the mountains in Cachapoal: total absence of frosts on spring and very good weather conditions on the harvest period.
- Global quality is better on reds than on whites, with very good aromatic expression but total acidity lower than in a normal year.
- Presence of Oídio (*Erysiphe necator*) was only noticeable in some vineyards of Chardonnay and Sauvignon Blanc.
- Yields were as estimated on Peumo area.
- Syrah was the variety most affected by the summer high temperatures.
- Harvest mechanization shows an important advance in this valley.







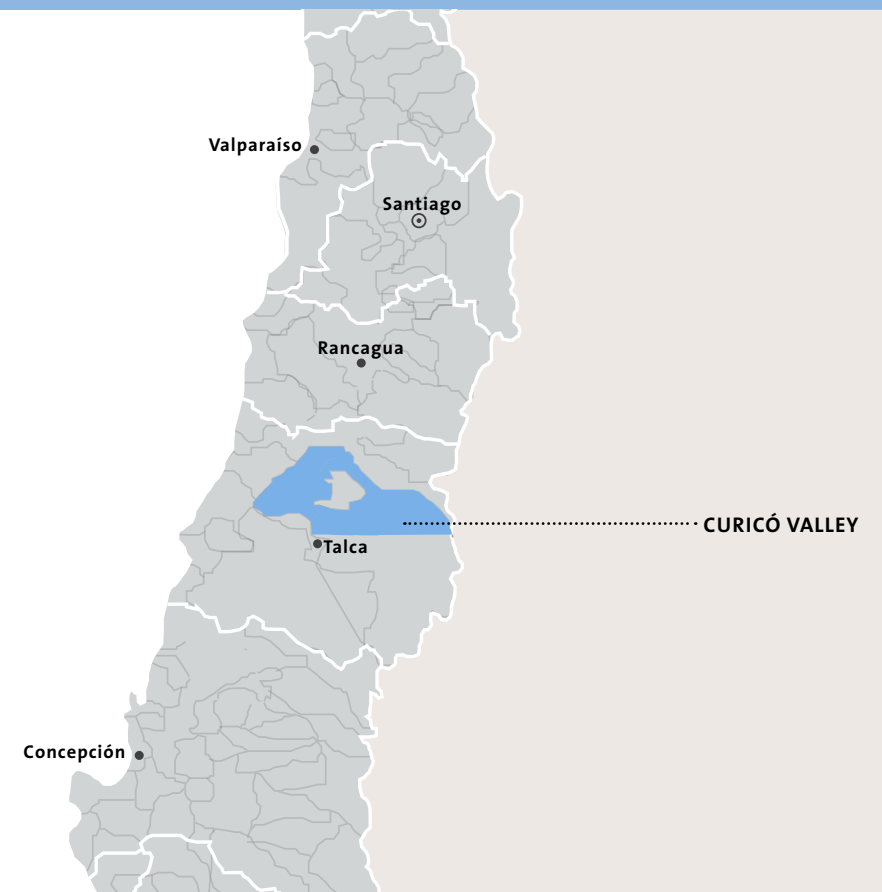
- A set of good conditions resulted in a very good season for the Andes area of Colchagua.
- Aromatic expression is one of the top elements of the year along with a good relationship between total acidity and pH.
- On Marchigüe, despite of the drought, season conditions allowed a positive development of the different varieties.
- Higher yields on Merlot, Carmenère and Chardonnay in comparison to historical records, and lower in the case of Cabernet Sauvignon.
- Water availability is currently an issue here, blocking the last ripening stages on some varieties such as Syrah.
- Unbalance between sugar accumulation and phenolic ripeness; longer veraison; consequences of high summer temperatures (end of January – early February) affected varieties such as Cabernet Sauvignon and Merlot which showed some dehydration.
- Mechanic harvest is up to 70% on the vineyards; during the peak of the harvest machine availability becomes a problem in this valley.
- The area between the mountains shows the same positive conditions that the rest of Colchagua valley.
- In Apalta there were low yields on some lots vineyards of Cabernet Sauvignon, but in general the production was good according to the season projection.





## CURICÓ

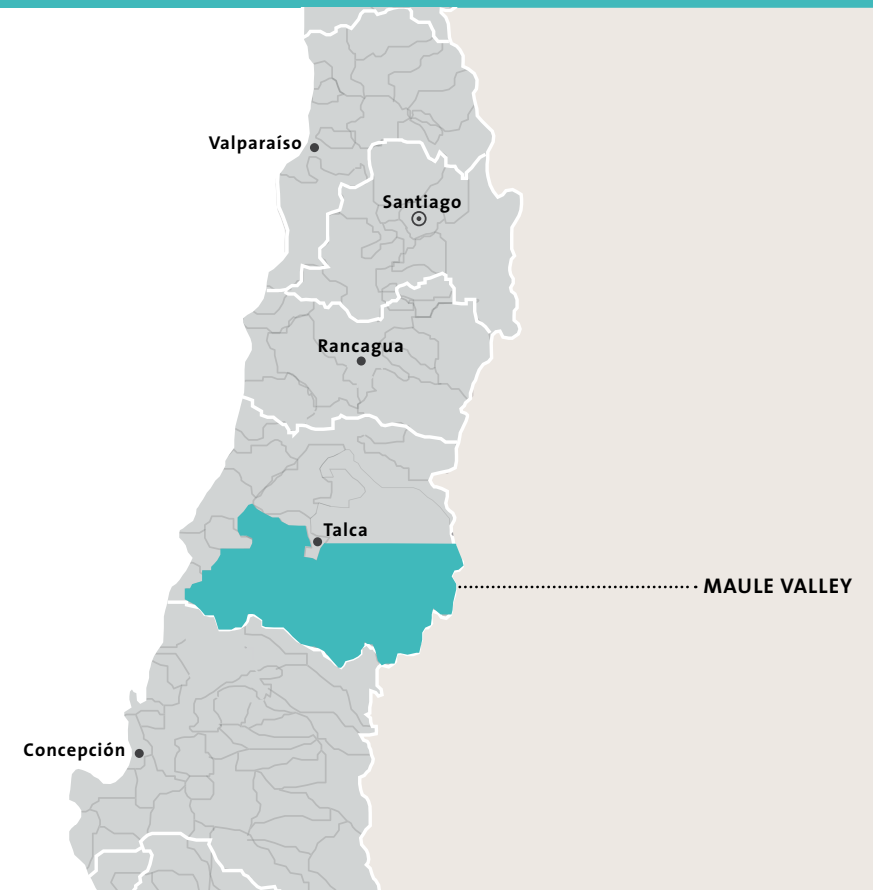
- Appropriated harvest opportunity due to the absence of rain on picking period.
- Acidity on white grapes was lower than on red varieties.
- High yields on some lots of Chardonnay and Sauvignon Blanc; red grapes did not present important differences but a production slightly under the season projection.
- Very good sanitary conditions for this year.
- High irrigation frequency to avoid plant locks on the last ripening stages and dehydration due to February high temperatures.
- Despite the drought the management of water stress was one of the positive aspects in this zone.
- Massive harvest mechanization on this valley, being up to 95% in some vineyards.





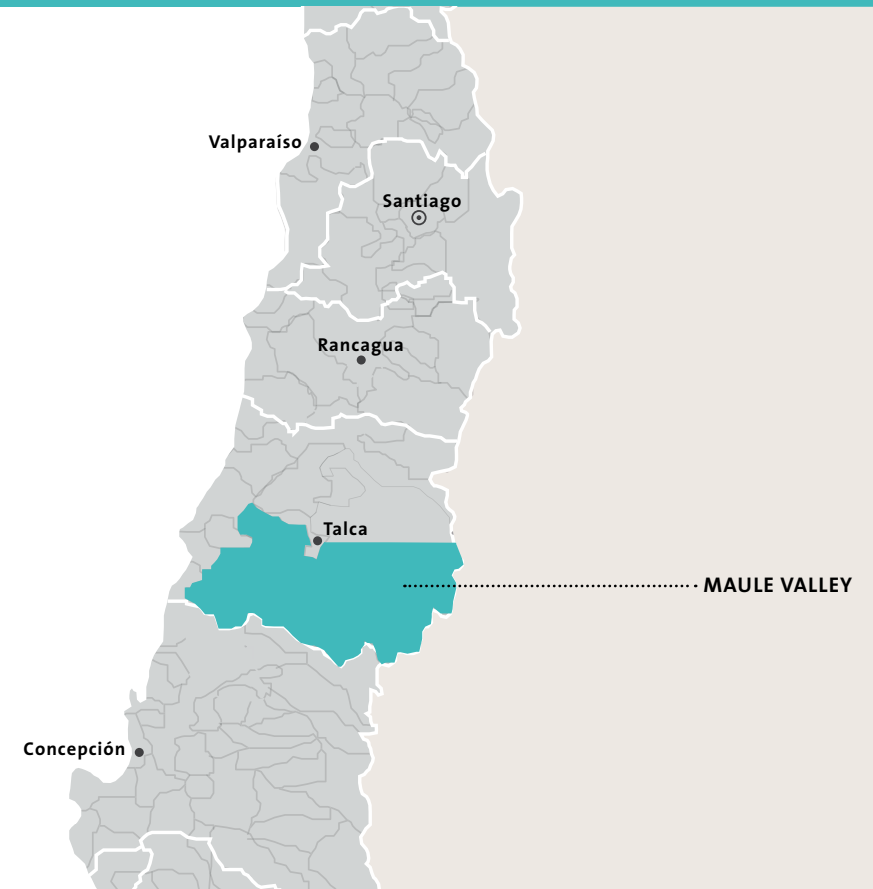
## MAULE

- Good harvest conditions and opportunity are the leading aspects of the season in Péncahue.
- Lack of workforce availability, plagues and diseases, plus heterogeneity on the grapes are mentioned as negative aspects.
- On Loncomilla this harvest was one of the best of the last years.
- Excellent global quality of the grapes, especially aromatic expression of Carignan.
- No problems with climate events during spring (frost, rains or hails) or summer (high temperatures), making a very positive global evaluation.
- From Cauquenes to the coast, adequate temperatures and luminosity on spring, absence of rains in harvest and good sanitary conditions of the grapes, are mention as positive aspects.
- Only some frosts and rains on spring gave some difficulties.
- Very good evaluation on most of the varieties.
- Yields 20% lower than expected in most of the varieties.





- In San Clemente, weather conditions on the period previous to harvest and the vintage opportunity were the most positive elements.
- Workforce availability and presence of *Lobesia botrana* are mentioned as negative aspects.
- Good season in Maule when talking about quality and production.
- Extra viticultural elements: grape prices, costs and workforce availability and the opportunity to control certain pests in a timely manner.





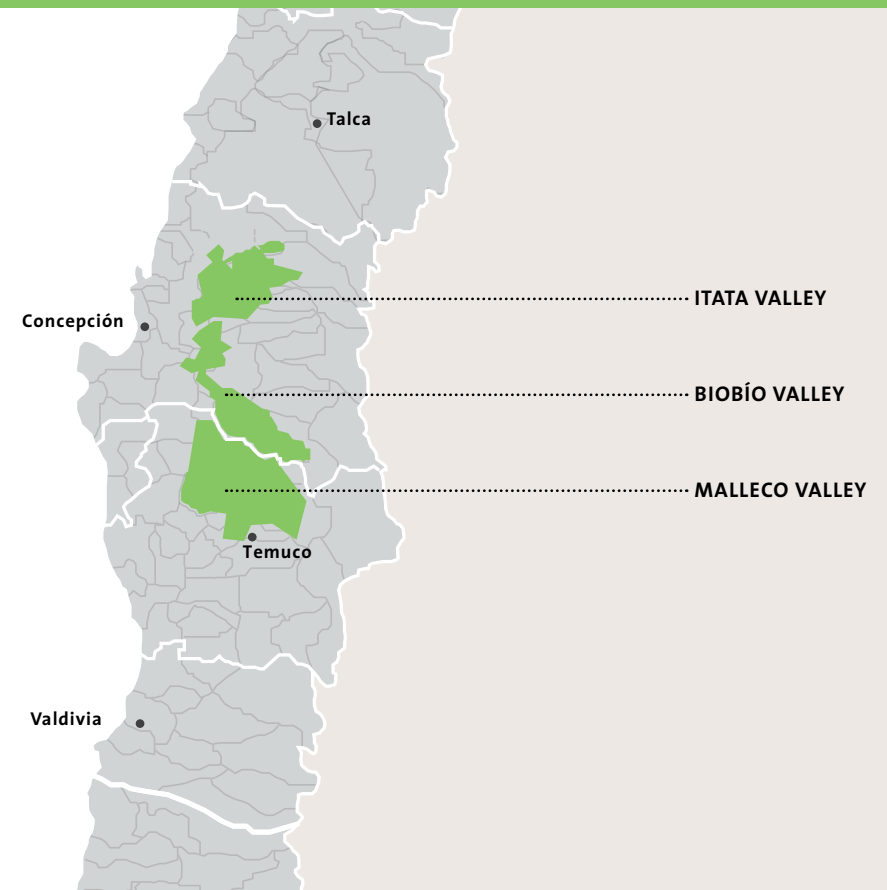
## SOUTH

- Several positive elements are listed when analyzing the season at Ñuble and Itata: good weather on spring, lack of rains during harvest, low fungus pressure and thermal amplitude.
- Drought was the critic point especially with the high summer temperatures.
- Some grape varieties had large yields, among which stands out especially Cinsault with an increase of 40%.
- Some of the wines show very low pH, compared with previews productions, mainly because of the ripening block on its last stages.
- País was the variety most affected by the heat phenomenon during summer, with defoliation and plants collapsing before reaching their optimum harvest quality.
- During spring some areas of Itata Valley had some frosts; dehydration of white grapes was also reported.
- As this area has no irrigation, the scarce rains during the season along with the high temperatures on summer, generated sunburn and dehydration, especially in the case of Muscat.

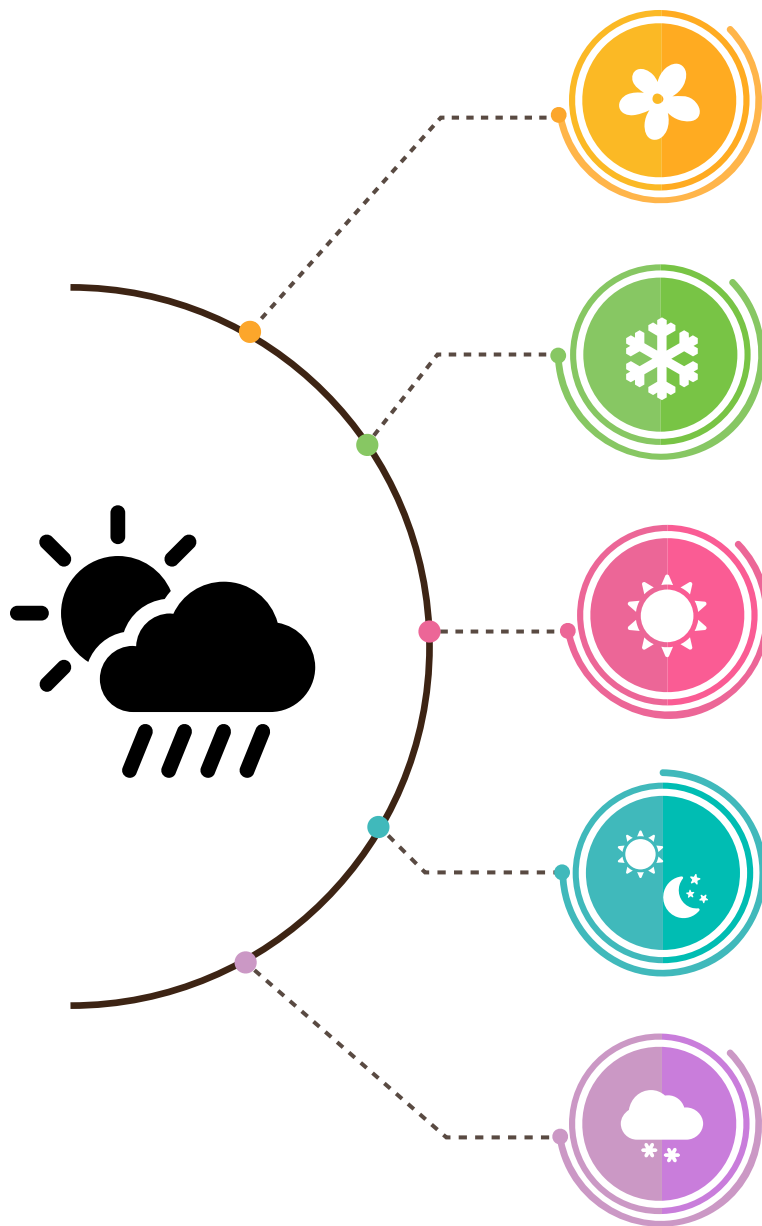




- One of the negative aspects was early sprouting in Ránquil, due to chilling unit accumulation. Later, at the cellars there was some stoppages in some wines due to the low nitrogen concentration in the grapes.
- At Malleco-Traiguén, water availability wasn't an issue, with enough rains during spring and a less hot summer.
- Harvest happened in average one week earlier.
- Vineyards located not far away from each other showed opposite conditions, or at least some differences, mainly due to agricultural management.
- Most lots show a raise on their production, even after Oidium (*Erysiphe necator*) that affects different varieties.
- Austral Zone presented big differences between areas. Villarrica had lower yields but good organoleptic profile. On the other hand, Osorno had a warmer year, reaching full ripeness and harvesting even three weeks later without any sanitary problems.



## SEASON WEATHER ASPECTS



Cold spring, generating an initial delay of almost two weeks to the plant development, especially in red varieties. Along with that veraison was irregular among the different vineyards.

No visible effect of the hails that affected the Andes foothills (from Maipo to the south) on November.

Due to high temperatures on February (reaching over 40°C in some areas), homogenization of the clusters occurred with moderate stress on the vines.

Thermal amplitude, characteristic of Chile, was especially positive on coastal areas, with the consequent good development of aromatic compounds.

From Bío-Bío to the south frost may have affected the total production and delayed sprouting and veraison on some areas and varieties.



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