

TERRANOBLE

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HARVEST REPORT

2019

# 2019 HARVEST REPORT

The 2019 harvest was considered a dry season in addition to high temperatures, which enabled us to have good health conditions in the vineyards.

Right from the outset of the season, winter was dry. In spring, temperatures were lower than the historic records, which led to an irregular bud break. An exception to this was November, which showed an increase in the accumulation of Degree Days (CDD), but still maintaining the trend towards drought. During summer, January showed lower temperatures than in previous season. However, in February we were affected by a heat wave that speeded up the ripeness of the berries.

The heat wave, plus the lower rainfall, caused an earlier harvest in diverse varieties, all of which showed high concentrations at harvest time. Yields dropped, mainly due to lower winter rainfall and to the heat strokes that affected the vineyards in summer. In some cases, the smaller yields favored having better colors, greater concentration and structure, but less acidity.

There is no doubt that climate change is present in our valleys, which compels us to spend more time in the field, touring, tasting and watching, to thus coordinate work, seek solutions and anticipate the eventualities that each season brings with it. A challenge that requires us to be always connected with our noble land.

We are fortunate to have the necessary work tools to maintain and further increase the quality levels we dream of.



**Marcelo García**  
TerraNoble winemaker



# CASABLANCA

## Winter 2018

Precipitations in winter were 30% lower than the historic average, which generated a hydric deficit.

## Spring 2018

The recorded temperatures were lower than normal, leading to an irregular bud break. The trend towards dryness that had been occurring since winter, was upheld.

## Summer 2019

During January, temperatures were lower than normal. Towards the end of the month and during February, we were hit by a heat wave that produced a sustained temperature increase. As it also happened during spring, the closeness to the ocean allowed these high temperatures to be less noticeable than in other areas.

The **Chardonnay** vines of our El Algarrobo vineyard provided us with fresh wines of high quality, with intense acidity and very fruity.

**Sauvignon Blancs** show great aromatic intensity, complexity, freshness and good ripeness. Irrigation and foliage were correctly managed to avoid the effects of the heat peaks, all of which worked out well to our advantage.

In the Casablanca Valley, we harvested parts of **Pinot Noir** quite early, searching for notes of flowers and sour-fruits. But in other plots, we also produced ripe wines, with good concentration. On the palate, they show minerality, elegance and freshness, in addition to a good balance. In order to reach greater complexity, we worked with whole clusters.

**Syrah** from Casablanca is very different from those produced in other cold climate places. Ours shows a great color intensity, aromas of special fruits, such as olives, and a good concentration on the palate. On the other hand, Tempranillo stands out for its high acidity and intensity, with complex aromas, lactic and fruity notes, as well as for its big and heavy tannins on the palate. It is interesting to notice that the grapes of this variety feel very crisp, making it attractive to taste its berries in the vineyard.

# MAIPO

## Winter 2018

Winter rains were less than the historic average.

## Spring 2018

Compared to the historic averages, spring presented lower than expected temperatures, which generated a somewhat irregular bud break. Temperatures rose in November, but the different phenological stages kept showing the same lack of uniformity perceived since budding.

## Summer 2019

During January, the recorded temperatures were lower than normal. However, towards the end of this month and during February, we were hit by a heat wave that speeded up the ripeness of the berries. This heat wave, in addition to the hydric shortage accumulated during the season, forced us to bring forward the harvest dates compared to previous years.

Our **Cabernet Sauvignon** grapes are of the highest quality and come from two sectors: Isla de Maipo and Puente Alto. This season they stand out for their aromas of ripe black fruits, such as cassis, a soft touch of menthol and tannins that I foresee will evolve well and will greatly integrate into the wine.

## COLCHAGUA

(Los Lingues, Marchigüe and Lolol)

### Winter 2018

With respect to previous years, we were affected by a considerable hydric deficit. This had an impact on the vineyard's management due to the lower amount of water accumulated in the soils.

### Spring 2018

During this season, temperatures were lower than the ones recorded in previous years, causing the budding process to be less uniform. The lower temperatures and the presence of morning dew generated a greater risk of powdery mildew in some areas. November showed higher temperatures compared to preceding years.

### Summer 2019

One of the regions most affected by the heat wave that hit us during the last week of January and February was Colchagua. Especially in Marchigüe, where we saw sugar accumulating very promptly. The high temperatures caused a photosynthetic blockage in some of Colchagua's areas, such as Lolol, Marchigüe and Los Lingues. Though Lolol and Los Lingues were also hit by this heat wave, the effect was less than in Marchigüe. Due to the hydric shortage, we decided to harvest earlier, obtaining grapes with a high concentration.



## COLCHAGUA

(Los Lingues, Marchigüe and Lolol)

This was a good year for the **Cabernet Sauvignon** grapes grown in our Los Lingues vineyard. They ripened well, showing aromas of black fruits. The resulting wine is elegant and polished, with mild notes of fresh mint. It feels round on the palate, with well-incorporated, silky and persistent tannins. The warmer year allowed for an adequate ripeness and I'm very optimistic about it. Cabernet Sauvignon vines planted on the slate soils of Peralillo deliver elegant and tense wines of very good quality. They stand out especially for their ripe black fruits, their high concentration and a great persistence in their ending.

Marchigüe, on the other hand, delivered Cabernet Sauvignon of attractive aromatic expressions on the nose, with outstanding fresh red fruits and minerality, especially in those plots planted on granite. It delivered tasty and flexible tannins on the palate, and a medium acidity that allows for a good balance.

Our **Merlot** from Lolol gave life to wines of good color and concentration, with red and black fruits, good structure and slightly more marked tannins.

Regarding **Syrah** from Lolol, the wines are elegant, with intense colors and a great expression of black fruits, such as blackberries and olives, with good acidity

and concentration as well as ripe and well-incorporated tannins. The coastal influence played an important role in its slow ripening process.

The Syrah vines from our Los Cactus vineyard in Marchigüe produced riper wines, with black fruits, some graphite notes and intense colors. They feel long, ripe and with good concentration on the palate.

For the **Carmenere** coming from our Los Lingues vineyard, this was a great year. The wines offer ripe fruit and elegance, with a round softness and a good persistence in its ending. Our CA1 Andes will keep its elegance and creaminess.

Carmenere from Marchigüe offers a good aromatic intensity with both fresh and ripe red fruits. On the palate the wines feel soft, round and with a well-balanced acidity, as well as a with flavors that show great harmony.

Peralillo, as a warmer zone, brings to life Carmenere wines with a great expression of ripe black fruits, a bit of plum jam, larger volume, tasty tannins and both larger structure and concentration.

On the other hand, the Carmenere wines from Lolol show lots of color, fresh red fruits, a high and tense acidity, good concentration and long persistence. It will be a great year for our CA2 Costa.

### Other varieties

This year, Petit Verdot from Marchigüe ripened quite well. It offers appealing aromas as well as great structure and concentration, ideal for using in blends.

Marselan, on the other hand, stands out for its ripe fruit, a bit of jam and good structure. This is something different and special. Malbec wines from Lolol show a nice color, intense aromas of flowers and acid red fruits, with a good concentration and long persistence.

# MAULE

## Winter 2018

Winter rains were less than expected, according to historic figures.

## Spring 2018

Spring started quite cold, with temperatures rising at the end of the season, during November. However, this increase did not compensate for the temperatures of the rest of the season. Some frost spells were registered during October, which partly reduced yields and affected the early stages of the plants.

## Summer 2019

The start of summer was colder than usual, but temperatures increased during February. However, the consequences of the heat wave that affected the country's complete Central Zone, was not as intense in the Maule Region. This allowed having an extended ripening process and obtaining grapes of good concentration.

The **Carmenere** wines from Maule show great typicity and an optimal ripeness thanks to a warm vintage. They stand out for their aromas of black fruits, red bell-pepper and spicy touches. Wines of good complexity, with soft and agreeable tannins, as well as great volume and structure on the palate, achieved by means of low yields in vines of 25 years.

Our **Merlot** wines from Maule show beautiful colors and a great varietal typicity, with outstanding sour red fruits and well-incorporated tannins, allowing for a round feeling on the palate. This year we carried out trials with whole clusters and native yeasts. These plants are 25 years old, are planted on a clay soil and are flood-furrow irrigated, all of which prevents dehydration when affected by heat waves.

## Other varieties

Carignan from Maule shows its typical high acidity, which adds great freshness to the wine and offers a good balance of acidity and tannins. Its aromas of sour cherries, red currants and berries stand out.

Grenache delivered wines of great color and good acidity due to a quite early harvest. Its tannins feel soft and silky on the palate, offering a long persistence and flavors of sour fruits.

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