

TERRANOBLE

NOBLE BY NATURE

HARVEST REPORT 2021

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The 2021 vintage is the product of a season with precipitations close to the historic averages during the winter and low temperatures, which produced good water reserves. Some frosts occurred during the spring, but without significant repercussions in the yields, and a bud break that was quite even in our vineyards.

The season began cool, resulting in slow initial development of the buds, concentrating on work with the foliage between late October and the last week of November. The flowering process took place on normal dates and was relatively compact.

Temperatures at the height of summer were considerably less extreme than in the previous season, and the daily oscillation between daytime and nighttime temperatures was good, which encouraged a calmer ripening period. It bears mention that heavy rains in late January in Chile's center-south and a couple of weeks of cloudy skies and low temperatures resulted in slow accumulation of sugars in the grapes.

Weather data in our valleys:

From the perspective of production in our vineyards, the 2020–2021 season produced good yields—19% higher than the 2020 vintage, especially in our El Algarrobo Vineyard in the Casablanca Valley, where the yields were remarkably higher because there was no frost damage.

The 2020–2021 season was hampered by the heavy summer rains that brought complications in the varieties that are more susceptible (Chardonnay, Sauvignon Blanc, and Syrah), especially in those properties where the phenological stages were

more advanced (Maule and Colchagua), which obligated us to respond with cultural management techniques, such as pulling leaves, thinning bunches, and eliminating clusters with botrytis and other treatments to control outbreaks of fungal diseases.

From an enological perspective, the rain at the end of January forced us to harvest the white varieties early in the Maule Valley. This season was different due to both weather conditions and COVID-19, and therefore, because we always aim to obtain the highest qualitative potential in our grapes, we inspected our vineyards weekly to evaluate their management and irrigation and to determine the harvest date.

As a result, the harvest began on February 18, similar to the 2020 harvest, which was a warm, dry season. This year, with a better understanding of and more experience with COVID-19, we addressed the harvest with strict health protocols, always caring for our team and working on every detail of the process, seeking precision and continuous improvements. Furthermore, due to the long quarantines and sanitary controls in Chile this year, the agriculturists and winemakers spent a significant amount of time stuck in traffic on the highways, which reduced the amount of time they were present in the winery and vineyards.

As a consequence of the cooler year, we received grapes over the course of eight weeks, until April 20—three weeks longer than in 2020—and this enabled optimal ripening of the tannins.

In summary, we are very happy with the quality of the wines from the 2021 vintage. The red wines are very fresh and fruity with very deep color and pronounced acidity. Smooth, round, and ripe tannins with lower alcohols achieve great balance in the red wines, and the whites are expressive, elegant, and very tense.



2021 HARVEST

GRAPES HARVESTED BY VALLEY

CASABLANCA VALLEY

Sauvignon Blanc, Chardonnay, Pinot Blanc, Pinot Noir, Syrah, and Tempranillo

MAIPO VALLEY

Cabernet Sauvignon

COLCHAGUA VALLEY (Los Lingues, Peralillo, Marchigue, and Lolol)
Chardonnay, Carmenere, Cabernet Sauvignon, Syrah, Merlot, Petit Verdot, Malbec, and Marselan

MAULE VALLEY

Carmenere, Merlot, Carignan, Mourvèdre, Malbec, Garnacha, Tempranillo, Petit Syrah, Tannat, Chardonnay, and Sauvignon Blanc



CASABLANCA VALLEY

Winter 2020

In addition to the low temperatures this winter also brought more precipitation than the previous season, and that enabled the soils to retain a good reserve of water. Despite the increase in precipitation, it was still below the historic average.

Spring 2020

Several spring frosts were recorded, although without the repercussions of the previous year. These events had a greater impact on the Chardonnay than on other varieties.

Summer 2021

Temperatures in early summer were within the historic average. Conditions changed in mid-January, however, and cloudy days, temperatures below the historic average, and significant rainfall near the end of the month resulted in ideal conditions for fungal diseases. This resulted in harvesting later than in previous years and a decrease in the quality due to fungus, especially in the Sauvignon Blanc.



Region	Valley	Location	Winter Precipitation (mm) Jun-Jul-Aug	Average Max Temperature Feb 21 – Feb 20		Spring Frosts (days)	Heat Summation (°C) Oct 20 – Mar 21	Degree Days (°C) Oct 19 – Mar 20
Aconcagua	Aconcagua Valley	San Felipe	128.5	30.4	32.4	14	1,779	1,945
	Casablanca Valley	Casablanca	39.2	23.2	28.1	12	974	1,258
	San Antonio Valley	Leyda	267.6	20.9	24.3	21	939	1,165
Central Valley	Maipo Valley	Pirque	218.0	24.9	28.9	32	952	1,208
		Talagante	215.2	26.4	29.9	5	1,448	1,662

Source: National Association of Agricultural Engineers/Winemakers of Chile. 2021

MAIPO VALLEY

Winter 2020

Winter temperatures were lower than those of the previous season, and precipitation was higher, which encouraged good water retention for the growing season.

Spring 2020

Spring temperatures were lower than the historic averages, and several frosts were recorded, the hardest of which occurred in early October, although the varieties planted in this valley were not particularly affected.

Summer 2021

The temperatures presented were apt for good ripening in the grapes, although rainfall in late January resulted in a decrease in yields. The remaining fruit had better color and concentration in the red grapes.



COLCHAGUA VALLEY

(Los Lingues, Marchigüe and Lolol)

Winter 2020

The rainfall recorded was higher than in recent years, although still less than the historic average. Despite this, however, there was still enough to achieve a significant reserve of water for the growing season.

Spring 2020

The spring was cool with cloudy days and temperatures below the historic average. The spring frosts did not generate significant decreases in yields in this zone due to the phenological stage of the vines at the time.

Summer 2021

The Colchagua area was severely impacted by the heat wave, especially from the last fortnight of December to the first week of March. Veraison was 10 days ahead and somewhat erratic, particularly in varieties overly sensitive to the high temperatures

recorded (Merlot, Cabernet). This caused a quick accumulation of sugars, advancing harvests by two or even four weeks. Additionally, pockets of dehydration were found in varieties such as Cabernet and mildly in Carmenere.

Temperatures were within the average range during the first half of the summer, although rainfall in late January and nearly three weeks of cloudy days and low temperatures encouraged fungal outbreaks in the vineyards. The results of these conditions were not as adverse here as in other viticultural zones, primarily due to the phenological stage of the vines at the time.

Region	Valley	Location	Winter	Average		Spring Frosts	Heat	Degree Days
			Precipitation (mm) Jun-Jul-Aug	Max Temperature Feb 21 - Feb 20	Min Temperature Feb 21 - Feb 20		Summation (°C) Oct 20 - Mar 21	(°C) Oct 19 - Mar 20
Central Valley	Cachapoal Valley	Rengo Peumo	273.0	26.7	30.8	8	1,504	1,691
			376.1	27.5	31.9	2	1,669	1,881
	Colchagua Valley	Los Lingues	359.4	27.2	32.9	10	1,590	1,792
		Placilla	379.8	26.5	31.9	1	1,561	1,793
		Apalta	448.8	26.9	30.8	2	1,574	1,972
		Marchigüe	310.8	25.7	30.3	12	1,498	1,756

Source: National Association of Agricultural Engineers/Winemakers of Chile, 2021



MAULE VALLEY

Winter 2020

The season's low temperatures resulted in a good accumulation of chilling hours, which led to an even bud break. The season's precipitation enabled good water accumulation in the soil for the growing season.

Spring 2020

The spring had more cold days than the historic average, which helped maintain the good reserve of water accumulated during the winter months. There were some frosts, but they did not have the repercussions of the previous season.

Summer 2021

The summer began with conditions that were favorable for good ripening, although an abundance of heavy rainfall was recorded in late January. The white varieties were the most affected, especially the Sauvignon Blanc, due to the phenological stage of the vines at the time. Among the red varieties, the effect on the Malbec was also notorious.



Region	Valley	Location	Winter Precipitation (mm) Jun-Jul-Aug	Average Max Temperature Feb 21 – Feb 20		Spring Frosts (days)	Heat Summation (°C) Oct 20 – Mar 21	Degree Days (°C) Oct 19 – Mar 20
Central Valley	Curicó Valley	Curicó Molina	332.4 441.2	25.6 28.1	30.1 32.1	3 4	1,661 1,522	1,818 1,621
		San Clemente Pencahue	586.9 448.2	28.5 27.5	29.6 31.4	12 6	1,557 1,528	1,707 1,645
	Maule Valley	Mingre	151.4	29.5	32.5	9	1,366	1,469
		Empedrado	546.6	23.9	26.4	1	1,011	1,233
		Cauquenes	246.4	30.9	32.2	7	1,631	1,679

Source: National Association of Agricultural Engineers/Winemakers of Chile, 2021

CONCLUSIONS

The 2021 harvest presented favorable conditions through mid-January. After that, the temperatures dropped, and the humidity rose along with precipitation that was atypical for the date and the amount of rain that fell.

This generated ideal conditions for slow ripening in the grapes, but it also encouraged fungal outbreaks.

The white varieties were the most affected by the summer rains due to the phenological stage they were in at the time.

The fact that the harvest was spread out over a longer period of time enabled better tank rotation and therefore longer macerations, which resulted in better color, fruit intensity, and structure in the wines.



GENERAL VARIETY CHARACTERISTICS

In general, this was a season with good yields (19% higher than in 2020), in which our El Algarrobo property in the Casablanca Valley stood out above the rest with yields that were 27% higher than expected, influenced by a very uniform bud break, good bud fertility, and most of all, excellent fruit set in (Pinot Noir and Sauvignon Blanc), which increased the weights of the bunches above the historic averages for this property.

The other properties had yields that were slightly higher than expected, but within the ranges of a normal year.

As a result of the harvest, the wines have abundant color and very round, elegant tannins, and on the other hand, they have high acidity—they are juicy and refreshing wines without sacrificing volume and proper structure. Depending on the valley, we have very different wines offering a wide range of aromas with outstanding notes of fresh red and black fruit.



LAS DICHAS, CASABLANCA

Algarrobo Vineyard

Chardonnay

High quality wines with high aromatic intensity and pronounced acidity, presenting elegance and concentration.

Sauvignon Blanc

Elegant and intense wines that stand out for their aromatic complexity (green chili, citrus, and floral notes). Wines with abundant flavor and tension.

Pinot Gris and Pinot Blanc

Vinified with their skins to make our orange wine. This vintage will be held in contact with its skins for 5–6 months.

Well-structured and complex wines with good balance between acidity and tannins on the palate. Fermented in clay amphorae.

Pinot Noir

A good year for this variety, which expresses its typicity very well, with outstanding notes of sour cherries, blackcurrants, and minerality. The palate is like fruit juice and is complex with good balance between acidity and tannins. Fermented with 20–50% whole clusters.

Syrah

Very different Syrahs with notes of olives, red fruits, and graphite. Good concentration and persistence on the palate. Aged in untoasted foudres and destined for our Disidente line.

Tempranillo

Tremendous color with big, voluptuous tannins, good concentration, and medium acidity. Stands out for its fresh red fruit and fruity intensity.

MAIPO

Cabernet Sauvignon

The grapes come from Isla de Maipo. This is a wine with high quality, potency and concentration that stands out for its friendly palate and silky, well-integrated tannins. The nose presents fresh fruit and light notes of spices and menthol. Wines with good aging potential.

LOS LINGUES, COLCHAGUA

Carmenere

Presents ripe red fruit, elegance, soft tannins, and a smooth, round palate that's big and complex. Ideal for reflecting upon the differences in our Carmenere CA1 and CA2 project. A year with very good color and pronounced acidity.

Cabernet Sauvignon

High quality wines with fresh aromas of red fruits and tremendous color. Elegant wines with good volume, smooth tannins, and a long finish.

LOLOL, COLCHAGUA

Carmenere

Wines with great color and typicity with outstanding fresh red fruit and spices. A long and persistent wine. We will have a CA2 that stands out for its intense red fruit and small tannins.

Syrah

Wines with intense colors and aromas ranging from berries to meaty notes, depending on the time of harvest. High concentration, round tannins, good persistence, and ample palates.

Malbec

Fresh nose with outstanding notes of flowers and fruits and a juicy, friendly palate. Good structure

and elegance in the tannins to work in high-end blends after aging in untoasted foudres.

MARCHIGÜE, COLCHAGUA

Carmenere

Wines with good color and fruit intensity that stand out for their ripe black fruit and smoothness on the palate, achieving good balance between ripeness and acidity.

Cabernet Sauvignon

A different year that resulted in Cabernet Sauvignon with very round and friendly tannins. The nose offers ripe black fruit and minerality from blocks planted on granite.

Merlot

Wines with good color that stand out for their ripe red fruit, medium concentration, and proper volume.

Syrah

Ripe wines, with black fruit and some graphite, intense color. The mouth is persistent and presents good concentration.

Petit Verdot

Very good acidity, despite being harvested late to prevent green and/or rustic tannins. Deep purple color, aromas of black fruits such as blackberries and plums, and great structure and personality for working in blends.

Marselan

Red fruits such as cassis and raspberries with notes of spices, good structure, and round tannins. A long and persistent wine.

Malbec

Wines with beautiful color, aromas of tart red fruits and floral notes with high acidity, good concentration, and smooth palates.

PERALILLO, COLCHAGUA

Carmenere

From the warmest zone of the valley and with tremendous color. The Carmenere harvest began in this vineyard, as in the previous season. Stands out for its ripe black fruit, structure, volume, and concentration.

Cabernet Sauvignon

Vineyard planted on slate soils that produce wines that are ripe, elegant, intense, and nervy with a heightened sense of red fruit. This is a wine whose character is very different from the rest of this valley and stands out for its concentration, minerality, and very well-integrated tannins.

SAN CLEMENTE, MAULE

Carmenere

Vineyards planted at the foot of the Andes Mountains that deliver fruit with tremendous typicity, which results in wines with fresh black fruit and pronounced acidity, achieving a fresh and juicy carmenere with rebellious, seductive tannins. Wines with good complexity and concentration due to low yields from vines that are more than 25 years old.

Merlot

This Maule Valley Merlot presents tremendous varietal typicity with intense cherry-red color, tart red fruits on the nose, and small, well-incorporated tannins. Plants that are more than 25 years old growing in flood-irrigated vineyards with clay in the soils, which prevents dehydration. Vinified with 20% whole clusters, which lends complexity, similar to carbonic maceration.

Carignan

Characterized by expressing the typicity of the variety very well. Its high acidity delivers much

freshness and liveliness with firm, sharp tannins. This wine needs to be aged in a concrete egg and foudre to round out. Aromas of fresh, tart fruits stand out on the nose along with kitchen herbs.

Grenache (San Clemente and Melozal)

Very lively and intense wine with notes of sour cherries, with good color and good acidity. It was harvested very early to maintain its typicity and tension. To add to the Disidente line. The tannins are firm, but not astringent. Because these are very intense and lively wines, we worked them solely in clay amphorae to preserve those characteristics.

Mourvedre (Melozal)

Wine with ripe black fruit. Intense and a bit earthy with tremendous weight, structure, and concentration on the palate for using in the Disidente line.

Chardonnay

Moderately intense notes of fresh fruits such as pineapple and green apples stand out. Good balanced between acidity and length.

Sauvignon Blanc

Harvested early, this has aromas of green chilis and fresh fruits. Medium volume and high acidity.

Malbec

Very good color and high typicity, outstanding floral notes and a long finish with delicious acidity.

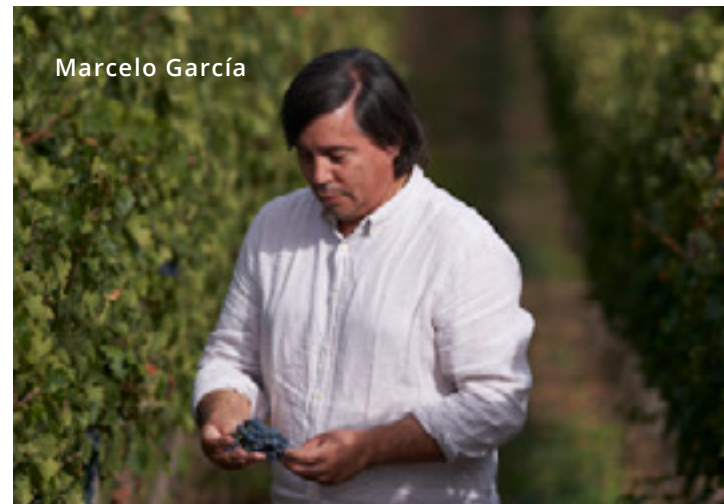
Petite Syrah

Exuberant fresh red fruit. Harvested early, which underscores the acidity and tension. A concentrated and very well-structured wine.

Tannat

Wine with much color, ripe black fruits, abundant but well-balanced tannins. A very good surprise.

Marcelo García



Pedro Vega



Marcelo García
Winemaker

Pedro Vega
Viticulturist

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