

Grape Harvest 2010

The bicentennial grape harvest having already finished, we can preview some things with respect to the quality of the wines. It was somewhat atypical, seeing as in the case of the red wines, over 50% of the harvest was concentrated in the first week of May. If we compare this to last year, this harvest was delayed by at least 15 days.



We began with the white wines from Maipo- the Chardonnay and the Viognier- during the last week of March and the first week of April. The Viognier turned out very concentrated and with excellent fruitiness.

In general, the output was much lower than last season, which shows us already that the we will have more concentrated wine but with a higher acidity; this might indicate a cooler year (putting aside freezing, which luckily is not a problem for our tracts of land), with a highly fruity expression and spicier notes in the case of the red wines.

The case of the Malvilla Valley was not an exception. Considerably colder days than the 2009 season also delayed the harvest of the Sauvignon Blanc about one or two weeks. We can foresee that the wines will have a very high natural acidity and a lot of varietal expression in general.

In general, the red wines made us wait longer than expected. The Carmenères were harvested in the last week of May, a wait well worth it, seeing as the skins showed all the fruit and maturity that characterizes the bicentennial wines.