2021 Vintage Report





Panquehue, Aconcagua Valley 2021

Long and gentle ripening season. Fresh, elegant and aromatic wines.

The 2021 season began with a winter of average rains and a warm spring; however, this condition changed drastically during summer, presenting temperatures well below the historical average and numerous cloudy days.

The biggest surprise came at the end of January, with abundant rainfall that set off alarms from the Central Valley to the South. On the other hand, in Aconcagua Inland, thanks to its location 85 km north of the Central Valley, rainfall was only 21 mm, which had no impact on the fruit's health.

The months of February and March were cold, and the ripening advanced slowly. During the last week of March, we had the last rays of sunlight necessary to reach the desired ripeness. The cold summer condition resulted in moderate alcohol and vibrant acidity, producing wines of excellent colour and aromatic intensity, fresh and balanced.

Aconcagua Costa 2021

Late and cold season, long and gentle ripeness. Fresh, elegant and aromatic wines.

Thanks to the winter rains, the adequate water reserves in the soil predicted an excellent vineyard development. However, the extremely cold conditions in spring, with over 70% cloudy days during November and December, produced a delay in the phenology of more than 20 days.

The enormous rains at the end of January that affected the Central Valley to the South had no impact on our coastal vineyards in the Aconcagua. It only rained 9 mm, with no significant effect on the fruit's health.

