



2024

# HARVEST REPORT

Luxury Brands of Concha y Toro

The hallmark of the 2024 harvest is its remarkable freshness, balance, and appealing fruit expression. It is a historic season that will reveal the best of Concha y Toro's high-end wines.



“We are very pleased with the quality of the 2024 harvest; a cool year with abundant winter rainfall, resulting in wines with attractive colour, rich fruit expression, great balance, lower alcohol levels than in previous years, and naturally balanced acidity. This vintage will yield wines of elegance and tannin quality comparable only to the finest vintages in history.”

**Marcelo Papa, Technical Director of Concha y Toro.**

Chile is a country climatically influenced by the presence or absence of the El Niño and La Niña phenomena. After being influenced by La Niña between 2018 and 2023—which led to slightly cooler-than-usual sea surface temperatures, less rainfall, and lower temperatures and thermal accumulation in

Chile's interior—El Niño began to reverse the trend at the beginning of 2023. As **Marcelo Papa, Technical Director of Concha y Toro**, explains, this translates to a slight increase in sea surface temperatures, more cloud cover and water condensation, higher rainfall, and warmer temperatures inland.

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Marcelo Papa, Technical Director of Concha y Toro and chief winemaker of Amelia y Marques de Casa Concha Heritage.

As a result, this season was quite unique. It began with a rainy winter, “one of the wettest in the last 30 years,” says the winemaker, “and therefore, the soils were cleansed of salts, filled with water, and ready for an impeccable season.” The rainfall was concentrated during the winter months—an ideal scenario for vine cultivation—with over 600 millimetres of rainfall recorded in the central zone.

Given that we were under the influence of El Niño, in general, the spring was cool, with more cloud cover, and therefore lower temperatures,

and increased soil moisture due to the winter, causing a delay in vine development. “We completed veraison two weeks later than in a normal year, but once this stage was finished, the temperatures during ripening were very favourable, allowing us to catch up by a week, and we ended up harvesting with only a one-week delay,” Marcelo explains.

However, the 2023-2024 season was significantly different for the vineyards in the north. While the central zone experienced a much cooler, notably wetter cycle with yields in line with—or even exceeding—expectations, the Limarí Valley had a warmer season, with scarce winter rainfall and lower-than-usual yields. This led to an early harvest by about ten days, whereas in central and southern Chile, the harvest had to be delayed by a similar period.

Regarding thermal accumulation—except for the Limarí Valley—overall, the central zone saw lower-than-usual thermal accumulation during the season, which delayed the ripening and sugar concentration in the vineyard clusters, resulting in wines with lower alcohol content and greater freshness.

“This was a very beautiful harvest, where we saw fruit with very good expression, great flavour, lower alcohol levels than in previous years, moderate acidity, and low pH levels, which gave us juicy wines with very natural acidity and elegance; comparable to our best years,” says Marcelo Papa.

“The 2024 harvest has been a resounding success, surpassing all our expectations and reaffirming our commitment to quality and excellence. In this harvest, we managed to meet the committed quality standards across all grape varieties. Thanks to meticulous vineyard management and favourable weather conditions, we obtained grapes of exceptional quality.”

**Max Larraín, Agricultural Manager of Concha y Toro.**



## HARVEST REPORT

# HARVEST IN EACH VALLEY



## LIMARÍ VALLEY

The 2023-2024 season was challenging in the Limarí Valley, with average temperatures higher than in the past six years—accumulating 1,516 Degree Days (DD Base 10) at Quebrada Seca from August to February—and scarce winter rainfall, recording just 39 mm of rain during the winter months, significantly lower than the 118 mm historical average for the area. This situation required the agricultural and winemaking teams to closely monitor the vineyard, assess the ripeness of the grapes early on, and advance the harvest by about ten days compared to usual to achieve the optimal picking point. Thus, the harvest of Chardonnay and Pinot Noir began on 31 January and 1 February, respectively, and extended until 15 February.

“Thanks to this measure, we were able to preserve the freshness of the grapes, reaching the optimal point of ripeness and avoiding the development of excessive fruit notes,” says **Marcelo Papa, chief winemaker of Amelia Chardonnay and Pinot Noir.**

During this season, despite the influence of El Niño nationwide, the Pacific anticyclone was positioned further south than usual, preventing the arrival of rain fronts.

Consequently, rainfall was notably lower in this area, in stark contrast to what occurred in the central-southern zone of the country, where rainfall levels increased. “The scant winter rains meant that the soils were less washed, leaving them with higher salt content and lower water reserves, posing significant irrigation challenges,” comments the winemaker.

**Cristián Carrión, agricultural manager of the Limarí Valley,** adds: “For this reason, we carried out meticulous selection work at the vineyard level, achieving the success we expected.”

Regarding how the 2024 white and red wines from Limarí will turn out, Marcelo Papa explains: “We expect crisp Chardonnay wines, with good concentration, marked salinity, and characteristic minerality. The Pinot Noirs, in turn, will also have good concentration, slightly more restless tannins than usual due to the early harvest, along with good fruit expression and mineral character. Somewhat salty and savoury on the palate.”

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## CASABLANCA VALLEY

As in much of the central and southern regions of the country, this season in the Casablanca Valley was characterised by good water availability during winter, which favoured adequate bud break. However, as spring was cooler, flowering extended beyond the usual period, resulting in uneven fruit set and some millerandage in certain areas. Similarly, veraison was delayed by ten days, only beginning in mid-February and continuing due to the cooler weather throughout the month. March saw an early onset of autumn, with lower minimum temperatures and cloudier mornings than usual, although daytime temperatures were higher, allowing ripening to progress.

**Lorena Mora, chief winemaker of Terrunyo Sauvignon Blanc**, explains that during this season a phenomenon repeated itself, as it has for the past four years in the valley, particularly in the Las Dichas area, related to the lower temperatures experienced during spring and/or summer. This caused a significant delay in grape ripening, leading to a harvest with lower sugar accumulation, reduced alcohol

concentration, and the latest harvest in the past 14 years, with this year's harvest taking place on the 3rd and 5th of April: "This year, we decided to harvest three weeks later than usual. In the more than ten years I've been making wine from this vineyard for Terrunyo, we've never harvested in April before."

The winemaker explains that this delay in grape ripening is due to the coastal trough clearing between 10:00 and 12:00 hours in the valley, causing temperatures to rise for a few hours before cooling down again in the afternoon, leaving the plant with insufficient time for effective photosynthesis.

"This year will result in highly expressive wines with a great variety of aromas and flavours – a hallmark of the Los Boldos vineyard – with mineral, floral, fruity, and herbal notes. On the palate, the wines will be balanced, with well-balanced acidity, good volume, freshness, and density," Lorena details.



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## MAIPO VALLEY

Like the rest of the central-southern valleys of the country, the 2023-2024 season in the Maipo Valley began with a rainy winter, reaching 438 mm in Puente Alto and 379 mm in Pirque, significantly higher than the 178 mm and 216 mm recorded in Puente Alto and Pirque, respectively, the previous year.

In both the Pirque Viejo vineyard and the El Mariscal vineyard in the D.O. Maipo Andes, the vines started strongly in spring, achieving good shoot development. As for the véraison, it began on a date in line with a normal year; however, due to the colder spring, this stage in the vine's development was prolonged, finishing two weeks later than expected. Nevertheless, during January and February, the valley experienced very favourable temperatures—neither too low nor excessively high—which allowed the maturity of the grapes to recover by a week, thus avoiding a more prolonged harvest delay.

Regarding thermal accumulation in these vineyards, this year was indeed cooler,

recording 1,722 DD (from September to the end of March), compared to the average of 1,810 DD over the past ten years.

Overall, in the Maipo Valley, the harvest date was delayed by one week to ten days. In the Pirque Viejo vineyard, the harvest took place on 5 April, while in the El Mariscal vineyard, harvesting began with the cutting of some parcels on 27 March, but generally on 1 April, extending until 17 April. In the Maipo Andes area—sectors of Pirque and Puente Alto—the last day of harvest was 24 April.

**Marcelo Papa, chief winemaker of Marques de Casa Concha Heritage**, notes, “The 2024 wines show a very interesting balance of alcohol and acidity. They will not be extremely concentrated or powerful wines, but rather very juicy, with abundant fresh fruit, excellent quality tannins, and great elegance—similar to the 2021 vintage. I am very pleased; I believe this is a very attractive harvest.”

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## CACHAPOAL VALLEY

At the Peumo vineyard, where all the super-premium and ultra-premium Carmenere wines of Concha y Toro originate, the 2024 harvest was generally very good, with yields in line with expectations, and excellent health and quality of the grapes. The 2023-2024 season was also characterised by higher rainfall than the average year, with 623 mm of water compared to only 242 mm in the previous season. This resulted in the plants exhibiting much more vigour and vegetative expression than in previous periods. “The abundant winter rains necessitated greater leaf removal, shoot pruning, and less irrigation during this season,” explains **Domingo Marchi**, agricultural manager of the Cachapoal Valley.

In terms of temperatures, it was a rather cool season, with a cold and overcast spring, which led to a delayed fruit set. December and the first half of January were also less warm than usual, with cool nights, resulting in a prolonged growing period. However, the warmer days during ripening and a greater temperature range between day and night helped achieve outstanding grape quality.

“Due to having a cold spring and a long autumn, we had to be very attentive to the

vineyard and the season, undertaking careful agricultural work. The result was exceptional grape quality, remaining very healthy until the last moment they hung on the vine. I am sure this will be one of the best years for Carmenere from Concha y Toro,” notes Domingo.

The thermal accumulation was 1,997 DD (from September to the end of April). This coolness during the season and the abundant winter rains explain the ten-day delay in grape maturity. As a result, the harvest at Peumo only began on 10 May and continued until 15 May, when the grapes for Carmín de Peumo were harvested.

“This season, the Carmenere wines are expected to be very juicy and have a rich acidity due to the long growing period. Furthermore, they are wines with a rather moderate alcohol level, around 13.5°, with very soft, elegant tannins, and a deep, attractive colour,” describes **Marcio Ramirez**, chief winemaker at the Cachapoal Valley cellar, and for the Carmín de Peumo and Terrunyo Carmenere wines.