



H A R V E S T R E P O R T

2023

VIÑA  
CASAS DEL BOSQUE



Harvest

IT WAS A  
**CHALLENGING VINTAGE**

*full of surprises  
and lessons learned.*



## WINTER

200 ml

During the winter of 2022, rainfall was higher than in previous years, approaching 200 mm (vs. 78 mm in 2021).



## LOW

AVERAGE

However, this is still below the average rainfall of the last 15 years.



## GROWING

Season

We started the growing season with a good winter accumulation of water in the soil.



## SPRING

Frost

We suffered several spring frost events (between 9/18 and 11/1) that caused significant damage...



## VARIETIES

CH / PN / SB

...to both our early budding varieties (Chardonnay and Pinot Noir) and our later budding varieties such as Sauvignon Blanc.



## PRODUCTION

Damage

Some blocks reached between 60% and 80% damage in their production.



The season started slowly, with two heavy frost events. Growth was slow until mid-November when temperatures began to rise, and December was already quite warm, with a couple of temperature peaks that...



*...thanks to the effective water reserves, we saw vigorous growth in our vineyard.*





The ripening period was characterized by good weather, with no precipitation and a high number of sunshine hours. Both January and February were hot months, with daytime temperatures slightly higher than in 2022.



Fungal pressure, especially powdery mildew, was well controlled and no major problems were recorded, with the exception of a few isolated cases of *Botrytis cinerea*, especially in the most sensitive grape varieties (Pinot Noir and Chardonnay).





*However, the manual harvesting of these quarters allowed a good selection of the clusters, leaving behind those most affected by the fungus.*



After a rather warm summer and in line with the last "hot" vintages (2017 - 2019 - 2020 - 2022), the advance of both technical (sugars) and phenolic (polyphenols) ripeness seemed to slow down a lot during the month of March.



One of the peculiarities of this 2023 vintage was a generalized heavier weight of the bunches. This phenomenon was apparently very common to white grape varieties on the coast of Chile.



A greater weight of the berries implies a certain dilution of their phenolic and aromatic compounds. We began the harvest of whites during the second half of March, but both when tasting the grapes and analyzing the musts in the laboratory we realized that it was going to be necessary to wait for some natural dehydration to occur in the plant for the aromatic compounds to concentrate inside the berries. In the second half of April, we had to accelerate the pace of harvesting to avoid excessive dehydration.



As in 2022, the different varieties had similar harvest times, challenging the logistical organization of both the field and the winery.





In general, we had a higher than expected yield in terms of Kg/Há due to the higher bunch weight caused by a combination of climatic conditions that characterized this season.



However, some specific blocks, especially Pinot Noir and Chardonnay, which were severely affected by frost, reduced their yields, which were not compensated by the higher average bunch weight.



The concentration in terms of ripeness of the different varieties was similar to 2022. What in the past was harvested in almost 3 months, was now concentrated in a little over a month, just like last year.



Once again, our harvest began receiving grapes of Cabernet Sauvignon from Maipo in mid-March, and then carried on with our cool climate varieties in the last week of March, such as Sauvignon Blanc, Chardonnay, Pinot Noir and Riesling. For Carmenere, the fruit arrived at the winery in the first half of April.

Emblematic was the third week of April, where we harvested the last Chardonnay almost at the same time as the first parcels of Syrah.

As for the Riesling, it was a complicated vintage. For our Late Harvest we did not have a large Noble Botrytis yield. It was a hot and dry season, with little morning fogs, and so the fungus did not develop as we expected. We will have a lower production than in previous years.

Regarding Carmenere it was an excellent and warm vintage, where the variety was harvested right on time.



## **CAB. SAUVIGNON**

MAIPO VALLEY

## **SAUV. BLANC**

CASABLANCA VALLEY

## **CHARDONNAY**

CASABLANCA VALLEY

## **PINOT NOIR**

CASABLANCA VALLEY

## **RIESLING**

CASABLANCA VALLEY

## **CARMENERE**

CACHAPOAL VALLEY

## **SYRAH**

CASABLANCA VALLEY

I am convinced that this is a result of

**CLIMATE CHANGE**

AND WE WILL HAVE TO GET USED TO MORE

*concentrated harvests.*



Production has been significant in terms of liters obtained, reaching average levels of high quality and in line with Casas del Bosque standards.



*“I am satisfied with the results obtained and with how the team has been able to interpret the challenges of the season, managing the harvest times differently and being able to adapt the winemaking technique according to the characteristics of the raw material.”*

**ALBERTO GUOLO** |  
CHIEF WINEMAKER



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COMMITTED WITH THE ENVIRONMENT



BASED ON LAB LIMITS OF DETECTION