



VINTAGE 2020

A different vintage, full of challenges. The dates for starting the current harvest have been brought forward by between 10 and nearly 30 days in some vineyards. The reasons are mainly due to climate factors marked by the drought, the high temperatures, and the frosts that occurred in spring 2019.

The prolonged scarcity of water affecting a large part of the country – in Curicó there is a 76% deficit compared to a normal year – in addition to the severe frosts that took place between September and November last year and the high temperatures in months when this was not expected, resulted in a substantial impact on the yields of certain vineyards and having to bring forward the estimated date for this year's harvest.

"It's related not only to the climate conditions where there's drought, but also the higher temperatures in months such as November, considered the warmest in the last 110 years in the central area, and also in January, which was warmer than normal. And then there were the frosts we had in September, followed by the one in October that was really harsh, and some in November in certain sectors of the Maule Valley, which significantly affected yields. So, there are areas that

have around 50% fewer grapes, and many varieties in those places have been brought forward. The harvest dates have not only been started early due to the temperatures, of course; the move forward is also due to the lower quantity of grapes, which allows the plant to make the fruit ripen more quickly," affirms **Eduardo Jordán, Technical Director and Winemaker at Miguel Torres Chile.**

Given this situation, Jordán says the acidity of the grapes has not decreased significantly, which is a good thing for a hot year. "We're taking care not to have sugar accumulations that are too high, meaning alcohol content that's intensified or too high, so the wines won't feel so heavy. We're satisfied with the results so far, because looking at the climate conditions, we would have expected, for example, the acidity to be much lower. We're going for balances as opposed to preferring separate factors: the balance

that occurs between the alcohol content, pH, and total acidity, along with the best phenolic ripening that we can achieve in each location,” explains **Eduardo Jordán**.

Compared to the 2019 season, the winemaker points out that “yields will fall significantly, around 20-25%, and in places where the frosts had a strong effect, they’ve even dropped by 50% with the harvest already completed, especially in varieties that bud earlier such as Pinot Noir and Chardonnay.”

According to Jordán, this vintage has been fairly complicated because the effects of the climate have had a considerable impact and made it very different from all the other vintages he has experienced. In this case, he has had to go out to the vineyards frequently and get a special feel for each area. “Personally, I like colder, cooler years where the ripening is slower and the work does itself. In the case of the current vintage and the conditions in which it’s taken place, we have to be much more present and really be in tune with the vineyard,” he stresses.

Jordán does not believe this will be a bad year since every season has its positive aspects and a different story to tell. **“That’s what’s special and unique about wines. Formulas are no good; every vintage is full of new knowledge and challenges. This year, we also have the challenge of trying to keep going during the COVID-19 pandemic that’s affected most of the world, but fortunately, we have an incredible team that’s been dedicated to pressing ahead with their work with a special dedication that’s necessary for this 2020 vintage,”** he concludes.

ABOUT MIGUEL TORRES CHILE

In 1979, the arrival of Familia Torres in the Curicó Valley helped revitalize Chilean vine growing, contributing important winemaking methods that were innovative at the time, reviving forgotten varieties, developing organic farming and projects with a focus on fair trade. In the 40 years since Miguel Torres Chile was founded, it has cemented itself as one of the benchmark wineries in our country, distinguished as “2018 Winery of the Year” by the Vinos de Chile association. With a team of over 200 collaborators, it has 400 hectares of vineyards spread over eight properties in the regions of Maule, Bío Bío, and Ñuble. Thanks to these resources, it produces around 10 types of wine and El Gobernador pisco, sold in over 115 countries.

Miguel A. Torres, President of Familia Torres and from the fourth generation of the family, was able to see great potential in the remote Curicó Valley, with excellent climate and soil conditions for making high-quality wines. After purchasing the first 100 hectares of the Santa Digna vineyard (Maquehua-Curicó), the initial gamble was to bring in a technology that was an innovation on the Chilean winemaking scene at the time: stainless steel tanks and French oak barrels for aging the wines. These were used to make the first vintages of Santa Digna, Miguel Torres Chile’s most famous line of wines, now certified as Fair Trade, which began to be exported in 1981.

The work thus continues under the fifth generation of the family and Miguel Torres Maczassek’s commitment to organic farming, fair trade, and innovation. These are all based on respect for tradition and have become the winery’s foundational pillars, where one of the main contributions to Chilean vine-growing has been the recovery of ancestral varieties such as País and Carignan.

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