



Arboleda

2024 HARVEST REPORT

Las Vertientes | D.O. Valle de Aconcagua

The season was slightly cooler than average, beginning with very cool conditions and featuring a slow and prolonged ripening period despite higher summer temperatures. Grapes exhibited an excellent balance of sugar and acidity, high intensity of fresh fruit aromas, and vibrant colours.

Rainfall during the season totalled 305 mm, 23.9% above the historical average for this site. This precipitation greatly helped in maintaining soil water capacity, providing an excellent water supply for the plants at the start of the season.

The greater availability of water encouraged soils rich in natural life, robust vineyard vigour, and healthy native flora in the neighbouring areas.

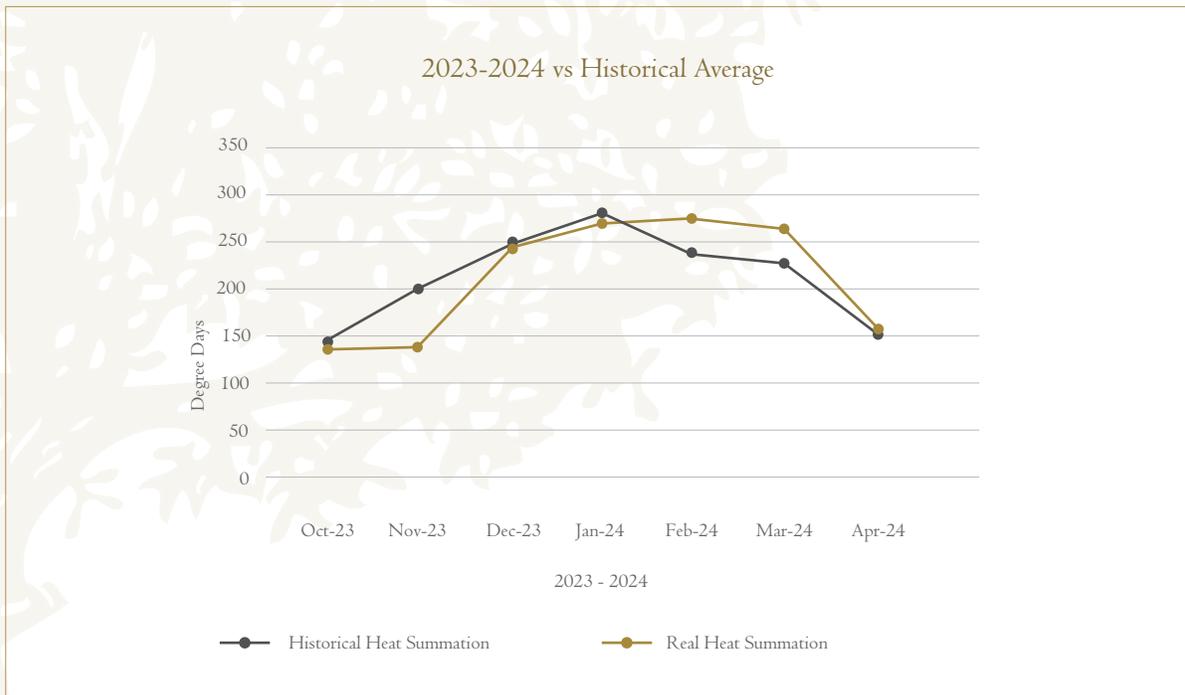
Overall, it was a slightly cooler year than the historical average (-1.2% in Growing Degree Days, GDD). Spring and early summer experienced reduced thermal accumulation, resulting in significant delays in phenological stages. Budburst was not heavily impacted, but flowering was delayed by 6 to 11 days

compared to the previous year, depending on the variety. November, a critical flowering month, was particularly cold, leading to reduced fruit set and lighter bunches. Veraison was prolonged and irregular, with a delay of 10 to 15 days, especially in the Carmenere variety. However, in February and March, the significant increase in temperatures compared to historical averages helped to synchronise veraison and subsequently fruit ripening.

Ripening progressed more slowly than usual, despite the summer heat. Harvest was delayed by 10 to 15 days, depending on the variety. Malbec was harvested between 12 March and 8 April, Cabernet Sauvignon from 1 to 15 April, Petit Verdot from 15 to 29 March, and finally Carmenere from 30 April to 8 May. Sugar accumulation was very gradual, as was acid degradation. The resulting musts, prior to fermentation, were well-balanced with lower-than-average potential alcohol, higher natural acidity, and rich colour intensity.

Las Vertientes
2023 - 2024 Growing Season

	Oct-23	Nov-23	Dec-23	Jan-24	Feb-24	Mar-24	Apr-24	Total
Historical Heat Summation (DD)	144.9	199.1	248.9	280.3	242.3	229.8	149.7	1,494
Growing Season Heat Summation (DD)	137.0	138.0	240.0	269.0	277.0	260.0	155.7	1,477
% Change	-5.5%	-30.7%	-3.3%	-4.0%	14.3%	13.2%	4.0%	-1.2%



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VINTAGE REPORT 2024

Chilbué | D.O. Aconcagua Costa

The spring season was very cool, followed by a summer warmer than average. Vineyards showed good vigour but lower yields than historical records, requiring greater precision in harvest decisions. The fruit was exceptionally healthy, resulting in wines with good typicity and minerality.

This season started with a winter rainfall 43% above average, totalling 378 mm, which is considered high given the usual average of 265 mm. This ensured good vigour, which protected the fruit during the summer.

In terms of global thermal accumulation, the season approached the historical average; however, spring (October–December) was much cooler. This trend reversed in summer, with months exceeding historical thermal accumulation. The average seasonal accumulation was 1,284 Growing Degree Days (GDD).

Initially, lower temperatures delayed flowering by 10 to 12 days and affected the quality, leading to reduced fruit set and lighter bunch weights at harvest. By late December, the

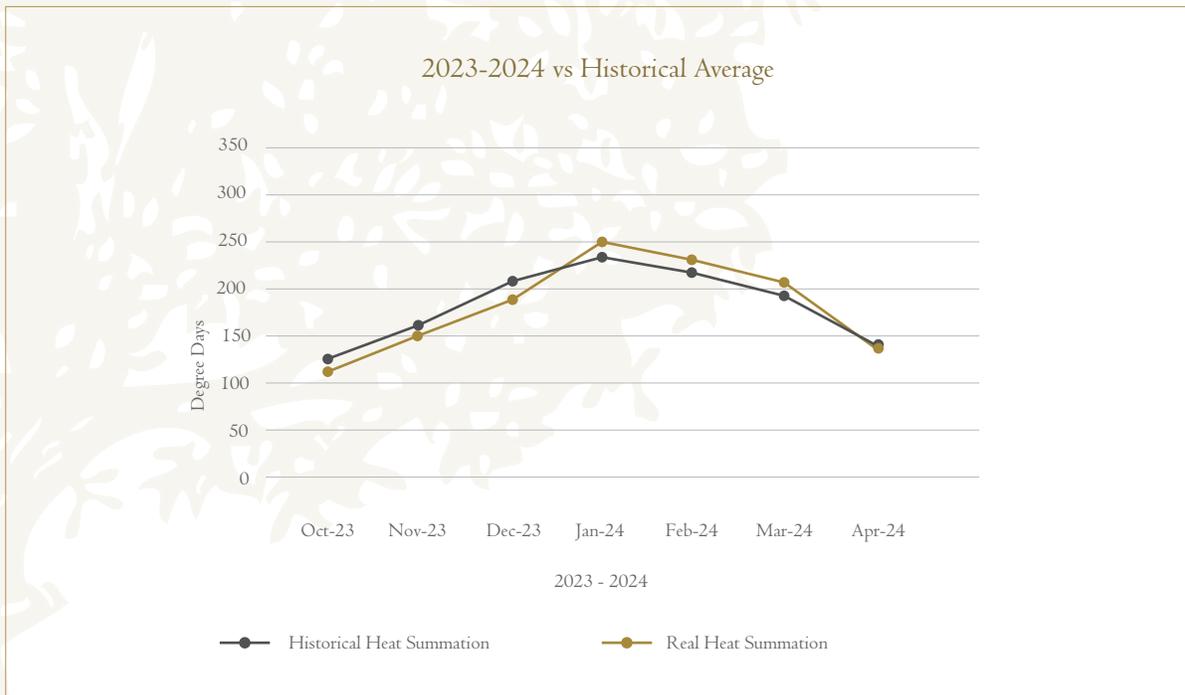
warming trend began to close the gap to about one week. Veraison for Pinot Noir and Chardonnay occurred around 10 January, Sauvignon Blanc by 5 February, and Syrah by 12 February.

In early February, temperatures exceeded 30°C, accelerating ripening across all varieties, particularly Pinot Noir. The harvest proceeded promptly, resulting in moderate alcohol levels across varieties. February temperatures stabilised later, allowing for a measured conclusion to the harvest.

Overall yields fell 14% below historical averages due to the cold spring and warmer summer temperatures. Pinot Noir saw the most significant reduction, but wines of excellent typicity, colour, and fruit intensity were achieved. Chardonnay yields were less affected, producing exceptional wines with great natural acidity and minerality. Sauvignon Blanc experienced similar reductions to Chardonnay, while Syrah maintained normal production levels.

Chilhué
2023 - 2024 Growing Season

	Oct-23	Nov-23	Dec-23	Jan-24	Feb-24	Mar-24	Apr-24	Total
Historical Heat Summation (DD)	121.1	162.9	210.4	236.3	211.4	192.8	131.3	1,276
Growing Season Heat Summation (DD)	112.0	153.0	192.0	252.0	232.0	212.0	130.6	1,284
% Change	-7.5%	-6.1%	-8.7%	6.6%	4.8%	10.0%	-0.6%	0.6%



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