

2026 HARVEST REPORT



2026 HARVEST REPORT

The 2026 harvest was a **dynamic, warm, and challenging season**, where fast decision-making was essential to protect fruit quality and express the origin of each wine in the best possible way.

From an enological perspective, the main lesson was clear: in the face of an increasingly variable climate, precision in harvest timing, fruit selection, and origin adaptation become fundamental tools for producing consistent, fresh wines with identity.



The season was marked by a warm summer, water deficit, and faster grape ripening, which required constant technical monitoring in both the vineyard and the winery.



HARVEST BEGAN

February 19

Chardonnay from Limarí



HARVEST ENDED

April 9

Carmenere from Machigüe

Closing 13 days earlier than in 2025.

The earlier harvest reflected a season of high heat accumulation, where it was necessary to act quickly to capture freshness, balance, and ripeness at the right moment.

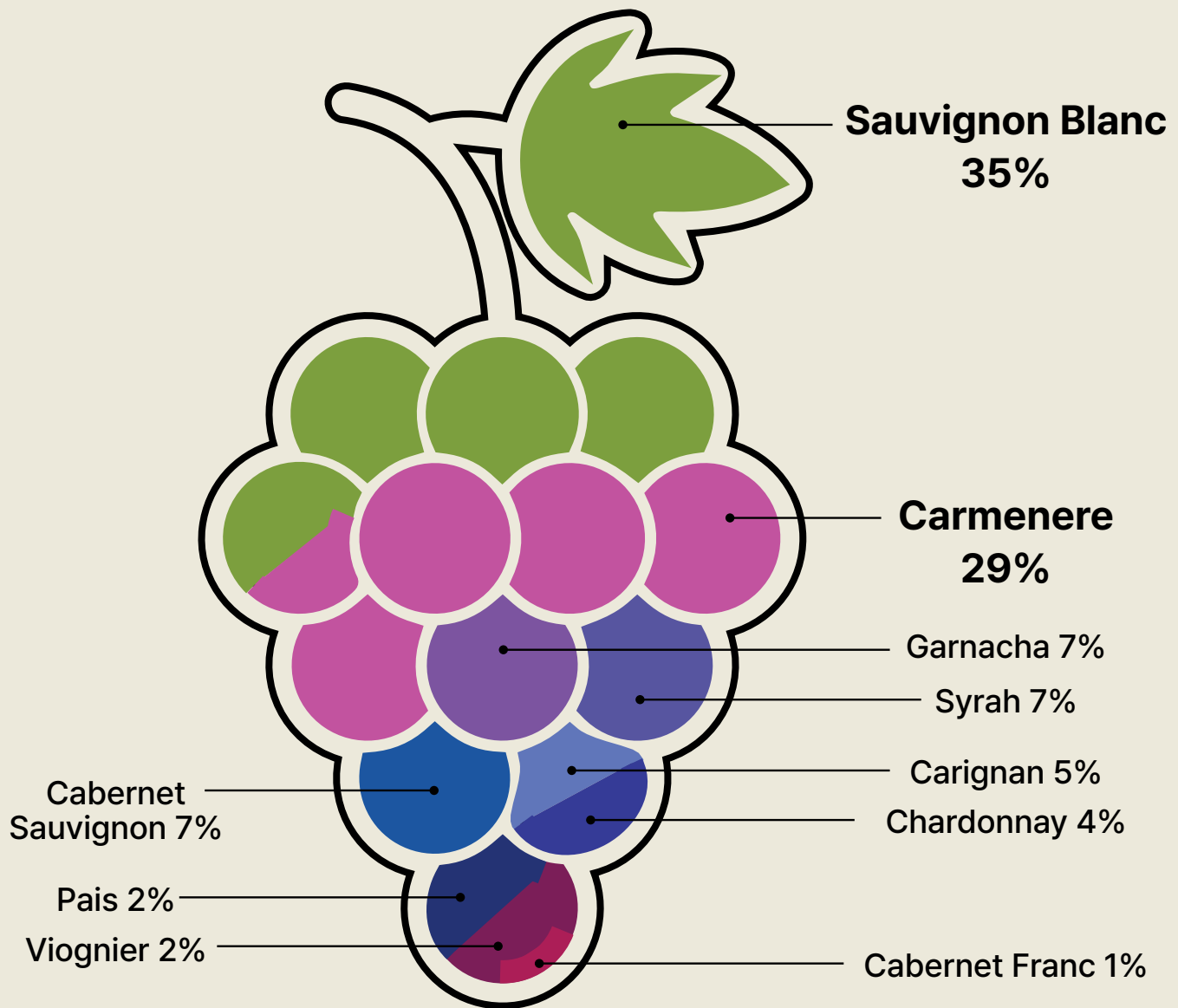
The winery received **452,072 kilograms of grapes** from five origins.



Colchagua and Curicó accounted for **76% of production**, consolidating their position as the main supply pillars of the harvest.



Sauvignon Blanc and Carmenere were the leading varieties, representing approximately 35% and 29% of the total volume, respectively.



Mechanical harvesting
represented **55,7%**
of the crop, mainly
destined for the Varietal
and Reserva lines

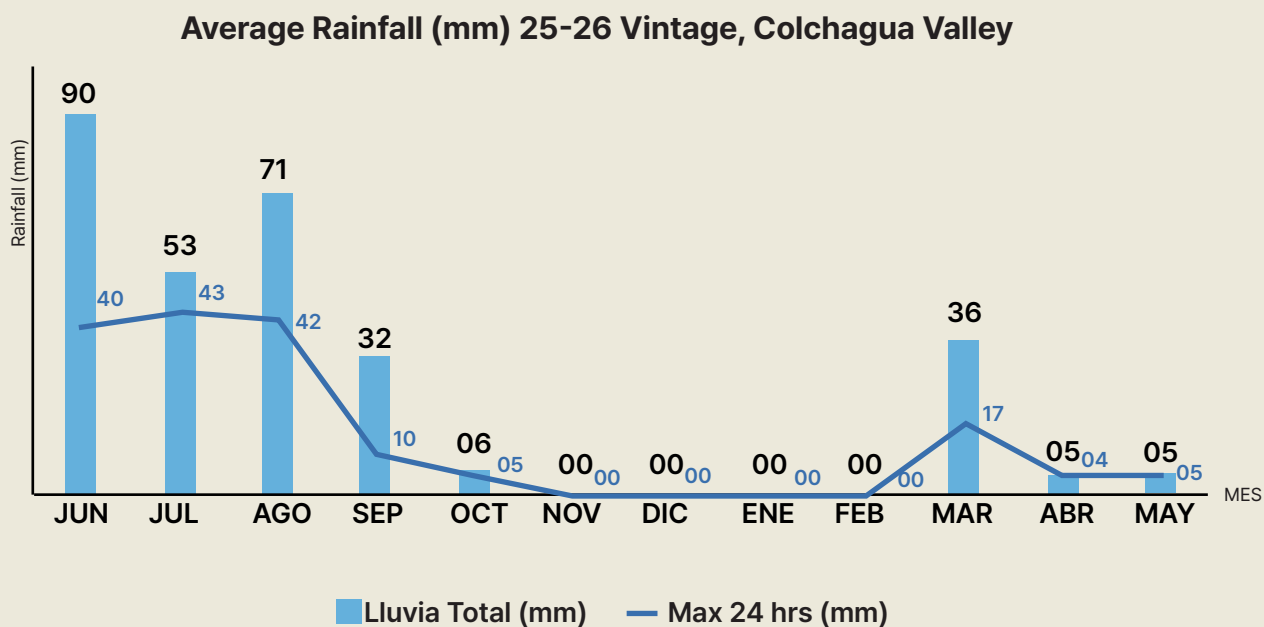
The remaining **44,3%**
was **hand-harvested** and
reserved for Gran Reserva,
Premium, and Icon wines.

20,1%
of the volume **came from**
estate vineyards, reinforcing
traceability, quality control, and
the direct connection between
origin and wine style.





- In Curicó, Sauvignon Blanc was harvested in stages, helping preserve freshness, aromatic intensity, and varietal expression.
- In Colchagua, the diurnal temperature range favored red wines with color, structure, and ripeness, especially Carmenere, a key variety for Chilean identity.
- The March rainfall in Colchagua changed the pace of the harvest: rather than being a problem, it opened a window to harvest with greater precision and protect freshness.



Bella Rosé 2026

was one of the most relevant enological decisions: it was produced from El Arenal using Grenache, Carignan, and País, adapting the origin in response to the fires in the south.



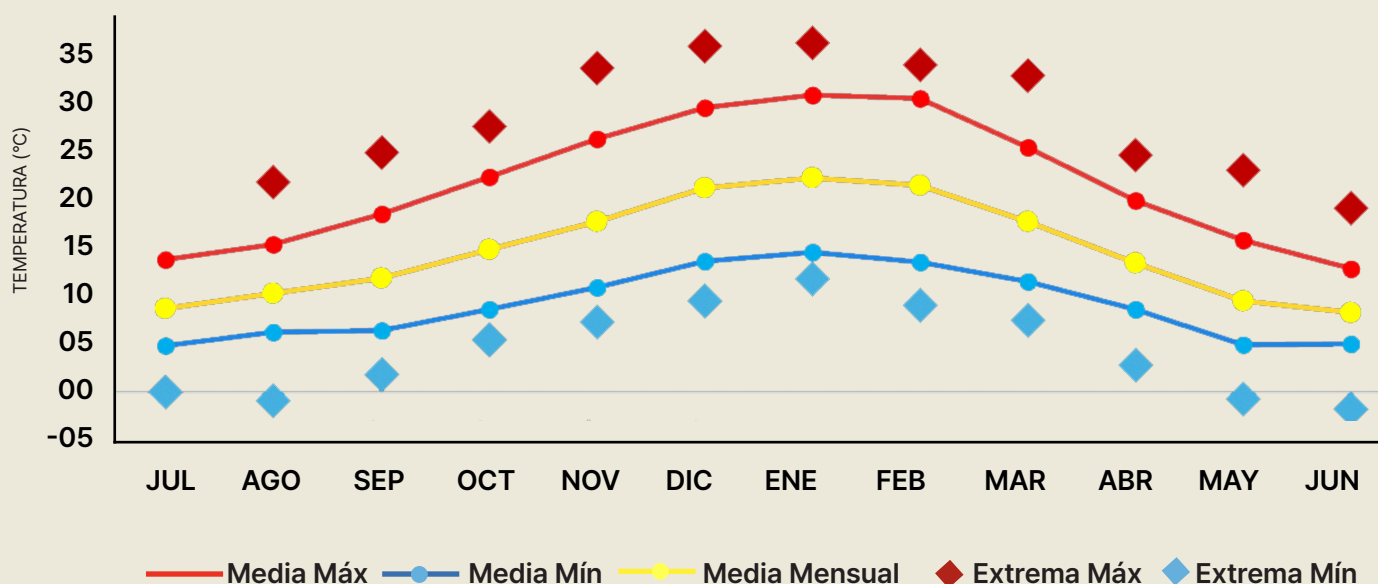
» In Cauquenes, the El Arenal vineyard showed the most extreme character of the season, with heat, dry-farmed conditions, and heritage varieties of great personality.

» Maipo contributed red wines with good structure, ripe fruit, and volume on the palate, in a warm season that required special attention to final balance.



Temperatures in the Curicó and Limarí valleys led to an earlier harvest of white grape varieties, resulting in an early and accelerated vintage in 2026.

Curicó - Average and Extreme Temperatures 2025-2026 Vintage



MES

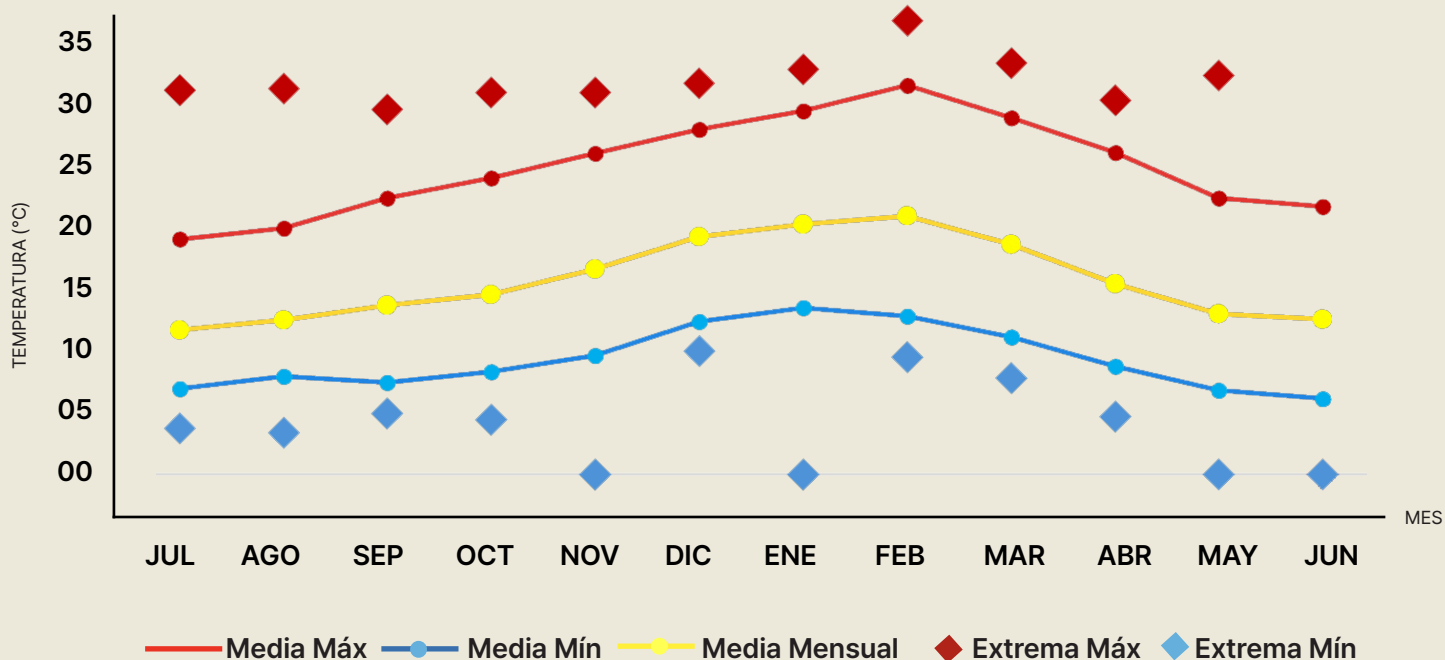


The 2025–2026 season in Curicó was characterized by a balanced thermal profile, with a gradual progression from winter and spring into a summer with high heat accumulation. Average maximum temperatures above 30°C promoted active grape ripening, enhancing sugar accumulation, phenolic development, and good fruit concentration, particularly in early- and mid-season varieties.



The Limarí Valley was characterized by a warm, bright climate and highly demanding conditions for viticulture. These conditions reflected a harvest season with significant heat accumulation, which drove active grape ripening and required precise vineyard management.

Limarí - Average and Extreme Temperatures 2025-2026 Vintage





An aerial photograph of a vineyard. The rows of grapevines are arranged in a grid pattern, with a central path or aisle running through the middle. The vines are lush green, and the path is a light brown color. The perspective is from a high angle, looking down at the rows.

In summary, the 2026 harvest was shaped by fast decisions, diverse origins, and high technical precision, resulting in wines that seek to combine quality, freshness, territorial identity, and consumer appeal.

LIMARÍ VALLEY

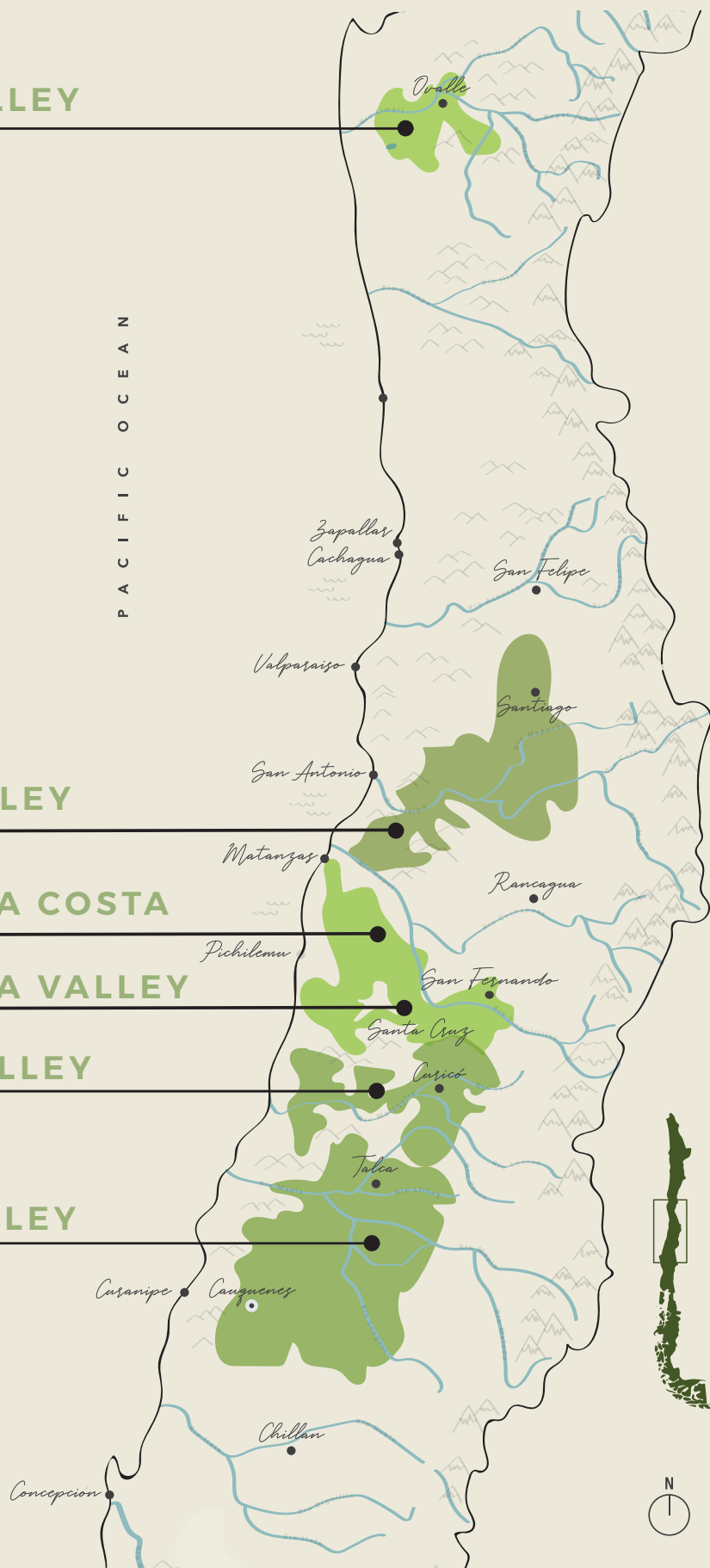
MAIPO VALLEY

COLCHAGUA COSTA

COLCHAGUA VALLEY

CURICÓ VALLEY

MAULE VALLEY



Harvest summary by origin

Limarí Valley: a cooler, more mineral origin that contributed Chardonnay and Syrah with tension, freshness, and a distinct identity within the portfolio.

Maipo Valley: a warm and renowned area for structured red wines, delivering Cabernet Sauvignon with ripe fruit, volume, and good definition.

Colchagua Valley: the main contributing area of the harvest, recognized for red wines with good structure, color, and ripeness, especially Carmenere

Curicó Valley: key origin for Sauvignon Blanc, with staged harvesting that helped preserve freshness, aromatic intensity, and varietal expression.

Cauquenes, Maule Valley: a dry-farmed origin with heritage character, where El Arenal contributed Grenache, Carignan, and País for Bella Rosé, expressing authenticity and adaptation in a challenging season.





The TWG team is becoming increasingly precise in both harvest operations and vineyard management. We are very pleased with this vintage, as the wines continue to become more refined, fresh, and elegant, moving steadily in the direction we have set: expressing a humanized landscape in every glass.

Marcelo Retamal | **CONSULTING WINEMAKER**



As a winemaker, this harvest confirms that the value of a wine lies not only in the variety, but also in the decisions made throughout the year: when to harvest, which origin to choose, how to interpret the climate, and how to turn each challenge into an opportunity to better express the character of our valleys.

Daniel Postiglione | **WINEMAKER TWG**

2026
HARVEST
REPORT

TW'G
Top Wine Group