

2025 Harvest report

By Martín Kaiser and Toti Undurraga

The volume of grapes produced and the average temperatures during the 2023–2024 and 2024–2025 seasons were very similar. Both harvests were slightly below the historical average in volume (by 8% and 5%, respectively, compared to the 2.09 million ton benchmark) and experienced higher-than-average temperatures. However, the 2025 harvest was earlier and was marked by a sharp increase in sugar levels during February, which accelerated the harvest of some red varieties. These had to be picked simultaneously with the white grapes. Particularly, the high-end plots with low yields and more restrictive soils reached ripeness sooner.



A shift in weather conditions at the end of February —with the arrival of cooler fronts and a couple of significant rainfalls in March— created a very different scenario for grapes that had not yet been harvested. From that point on, the increase in sugar levels and the drop in acidity slowed down considerably, extending the harvest window for red grapes into April. In the end, the overall quality of both white and red grapes was very good, so we expect to have wines of superior quality after aging —especially in Chardonnay, Cabernet Franc, and Malbec.



The 2024/2025 season began with early bud break and a warm spring, which led to an advance in the following phenological stages.

This accelerated development continued into early summer, with veraison also occurring earlier — except in Los Indios, where veraison happened at the usual time, despite the earlier start to the cycle



This season's harvest was significantly earlier for white varieties —by 7 to 10 days— and notably fast-paced. For example, the Chardonnay from Finca Aluvia was harvested even before its typical start date, in an effort to preserve freshness and natural acidity.

Rainfall played a key role this season, causing a notable drop in sugar content in the berries by late February and early March. This slowed the harvest and resulted in what could be called a "second harvest," extending the season's duration.

Although climatic conditions were the main drivers of this early harvest, it's worth noting that the decision to harvest sooner was not forced. Instead, it was based on the goal of producing fresher wines that better express the character of the terroir.



Average Monthly Temperatures (Ugarteché, Luján)

Este gráfico combina barras y líneas para presentar los datos climáticos. El eje vertical izquierdo mide la temperatura media mensual en grados Celsius (°C), con una escala de -6.0 a 26.0. El eje vertical derecho mide la diferencia de temperatura entre los años 2024-2025 y el historico, también en °C, con una escala de -1.5 a 6.5. El eje horizontal muestra los meses de Octubre a Abril.

Las líneas representan las temperaturas medias mensuales para tres periodos:

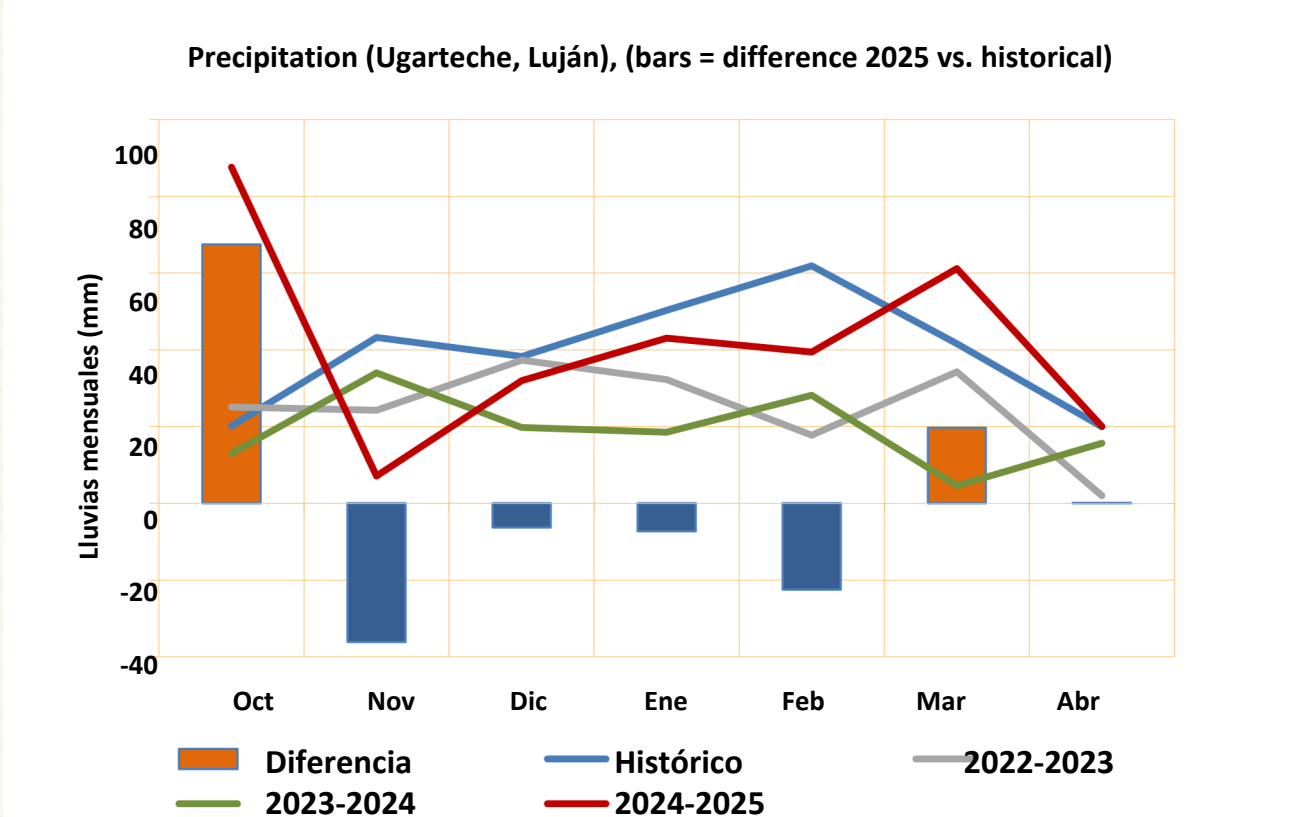
- 2022-2023:** Línea gris.
- 2023-2024:** Línea verde.
- 2024-2025:** Línea roja.

Las barras representan la diferencia de temperatura (2024-2025 vs. Histórico) en los meses de Octubre a Abril:

- Diferencia:** Barras naranjas para los meses de Octubre a Febrero.
- Histórico:** Barras azules para los meses de Marzo y Abril.

Mes	2022-2023 (°C)	2023-2024 (°C)	2024-2025 (°C)	Diferencia (2024-2025 vs. Histórico) (°C)
Oct	18.0	18.0	22.2	4.2
Nov	24.0	22.0	23.0	1.0
Dic	26.0	24.0	25.0	1.0
Ene	26.0	26.0	27.0	1.0
Feb	24.0	26.0	27.0	1.0
Mar	20.0	24.0	20.0	-0.5
Abr	16.0	16.0	15.0	-0.5





The 2025 season surprised us with advanced sugar levels in early February, which continued rising to reach 24° Brix by the end of the month at Finca Aluvia. This aligned with the phenological cycle and was also explained by higher summer temperatures recorded during this period. However, rainfall around the end of February and early March reduced sugar concentration (see annexed chart), slowing accumulation—which never regained its initial pace.



Evolution of °Brix, Malbec C17 Finca Aluvia

Date	2020	2021	2022	2023	2024	2025
4-feb					18.3	20.5
9-feb					18.1	20.7
14-feb			18.5		18.1	20.7
19-feb	21.8			21.0	18.1	23.5
24-feb		20.2		23.2	21.0	23.8
29-feb		22.2	20.5	23.2	21.0	
5-mar		23.5	20.8	25.0	21.0	23.5
10-mar	26.5				22.5	23.5
15-mar		22.2	21.5		23.8	23.2
20-mar		23.8	22.5	24.2	24.2	23.2
25-mar		24.0	25.0			
30-mar		24.5				
4-abr		25.0				

Evolution of Acidity (g tart./l), ML. C17 Fca. alluvium

Date	2020	2021	2022	2023	2024	2025
4-feb					11.0	9.2
9-feb					9.5	6.2
14-feb			12.5	8.2	7.0	
19-feb	7.0			7.0	6.5	5.5
24-feb	6.0	7.8		6.2	6.2	4.2
29-feb		6.2	8.5	6.5	4.8	4.2
5-mar		6.2	6.8		4.8	4.2
10-mar	5.5	6.2	6.8		4.8	4.2
15-mar		5.0	6.8		4.8	4.0
20-mar		5.2	5.8			
25-mar		5.0				
30-mar		4.8				
4-abr		5.5				

The expression of 2025 in each varietal

Whites:

This season's white wines show interesting aromatic complexity, particularly in Chardonnay and Riesling, where spicy notes are well-balanced with each variety's typical fruit profile. In the case of Sauvignon Blanc, the aromas leaned more towards minerality and tropical fruits compared to other vintages, showing fewer herbal (e.g., rue) and citrus notes. This could be attributed to the temperature conditions during February, when these grapes were harvested. On the palate, the wines display good concentration and a balanced interplay between freshness and richness.



Reds:

As is often the case in warm summers, red grapes yielded expressive wines with pronounced fruit notes complemented by spice. Floral and herbal notes were less dominant—at least in the wines' early stages—compared to other vintages. On the palate, the wines show generous presence, with medium-textured tannins tending more toward smoothness than power. Among all the reds, Cabernet Franc stood out in 2025, producing extraordinary wines with remarkable aromatic expression and impressive volume and mouthfeel.



Conclusions

This season was complex due to shifting weather patterns, with exceptionally high temperatures in October and February. It could be described as having “two harvests in one”: the first, driven by consistently high temperatures and low rainfall between November and February 26, led to very healthy white grapes and high-quality wines. The same conditions also advanced the harvest of red plots with lower yields and more restrictive soils, producing wines with restrained alcohol levels but great personality.

A “second season” began after the rains of late February and early March, with grapes harvested later displaying greater aromatic and polyphenolic development, resulting in wines with more pronounced fruit character and a fuller, richer mouthfeel.

In summary, this season can be classified as very good overall, with some wines that we expect to classify as extraordinary if aging confirms our current end-of-season impressions.



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