

# FINAL REPORT – 2025 HARVEST



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The 2024–25 season began with exceptional weather conditions, thanks to the presence of El Niño, which brought above-average winter rainfall to the Colchagua Valley—2.5 per cent higher than historical averages. Significant downpours were recorded, with up to 200 mm per event, and total rainfall close to 600 mm. This scenario helped reduce the water deficit observed over previous years and improved the vigour of our vineyards.

By late September and early October, and the onset of spring, budbreak began at dates similar to the previous year's. The season was cooler than usual, with temperatures falling 8 per cent below historical averages. This impacted the phenological development of the vines and the timing of fruit set, particularly for varieties such as Carmenère and Malbec. From November, conditions began transitioning to warmer and drier weather.

In December, La Niña set in, significantly increasing temperatures and bringing mild heatwaves throughout January and February. From March onwards, the climate shifted to cooler and drier conditions—ideal for the slow and steady ripening of grapes.

The combination of generous rainfall and moderate temperatures resulted in a season marked by slow and extended ripening. This led to red wines with lower alcohol levels, excellent depth of colour, and smooth tannins. Varieties such as Cabernet Sauvignon, Merlot, and Carmenère show outstanding quality, with remarkable varietal typicity and great ageing potential.

Each season presents an opportunity to refine our craft. This harvest is a true reflection of that ongoing commitment.