

HARVEST REPORT

HARVEST 2016

The best description for the 2016 harvest is “Unique”, complex and challenging with respect to the climate and one of the shortest with smallest yields on record since 1960.

To understand the climactic dynamic of 2016, we must talk about the, El Niño phenomenon. It is a climactic event that occurs in the southern hemisphere every 4 to 6 years, and it generates humid and rainy conditions that are out of the norm. In Mendoza, during winter, we had higher than average rainfall which helped to increase the natural water table returning it to normal levels. This allowed the natural subterranean aquifer to recharge. During the spring, in the months of September, October, and November, higher than normal temperatures were registered along with higher than normal precipitation levels.

The entire cycle of the vine, from budding to the beginning of the harvest, suffered a late start, a delay of about 25 days in all of its phonologic stages.

The conditions during budding were very favourable with moderate temperatures in the months of November and December, as well as enough precipitation to render irrigation unnecessary. With these conditions the vineyards took advantage of strong vigour and foliage growth, making the control of the microclimate created underneath the canopy even more important.

The work of separating each and every microclimate in each terroir was fundamental for determining the exact harvest dates. Our

vineyards in Paraje Altamira were separated into 43 different units, each with a different soil profile that was analysed and tasted three times a week before being harvested, helping us to achieve a higher level of knowledge about the vineyard.

The harvest was interrupted by frost on the 26th of April, making 2016 one of the shortest harvest on record in the Valle de Uco.

Each of our top regions has played a role in our success during the harvest. The areas that were higher, windy and dry; and soils that were rocky and drained well like Paraje Altamira, Gualtallary, and Chacayes, were better suited naturally to the adverse conditions.

Our initial fear was botrytis, however this was discarded thanks to smaller yields, lower temperatures, and a dry month in February.



Finca Piedra Infinita - Paraje Altamira

DESCRIPTION OF THE WINES OBTAINED DURING THE 2016 HARVEST

This was a harvest with a different overall balance, low alcohol (12.5% to 13.5%), increased acidity, intense expression in the nose, and a pronounced freshness in the mouth. A

harvest with very elegant wines and great aging potential.

The White varieties have an above average aromatic expression, with freshness, fruit, and

HARVEST REPORT

white flowers, as well as a unique acidity that give us lingering, profound, and vibrant white wines.

Malbec shows an intriguing aromatic pallet depending on the origin of the grape. We can find red fruits like strawberry, cherries, floral notes like violets, roses, and some herbs like thyme, and in the mouth we can feel a pronounced acidity and texture that give these wines a strong structure and aging potential.

The Cabernet Sauvignon presents red fruits, black notes like plumbs, and some spicy notes like peppercorn, wines with great elegance and a tannic and juicy mouth feel.

The Bonarda has an entirely different profile giving us a wine with a beautiful freshness and acidity in the mouth.

THE HARVEST VINEYARDS BY VINEYARD

› **Finca Piedra Infinita** **Paraje Altamira**

The harvest from this vineyard started on the 28th of March (16 days later than in 2015), with selected lots of Malbec being harvested depending on the type of soil in the vineyard. Different varieties of soils that we call “supercalcarious” were harvested during the first 10 days of picking. The last lot of Malbec was harvested in soils that we characterize as “Calcarious-loam” and was harvested on the 21st of April. The parcels in Piedra Infinita showed exceptional quality this year.

› **Finca Canal Uco** **Paraje Altamira**

The harvest started on the 5th of April with parcels of Malbec. We also harvested certain parcels earlier that are rocky and more calcareous and which showed very high quality. The maturation of certain varieties in this vineyard was very interesting since Cabernet Sauvignon, normally the last to be harvested, was picked on the 15 of April, with other varieties such as

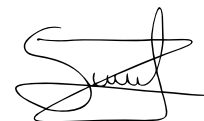
Ancellotta and Caladoc, usually harvested early, being picked on the 23 of April. The end of the harvest was the 26th of April.

› **Finca Los Membrillos** **La Consulta**

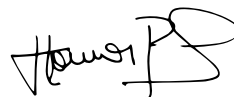
In this vineyard of Cabernet Sauvignon, we have achieved the best harvest quality and health in the vineyard for the past three years. Because we separated the soil profiles and carefully observed the vineyard, we were able to harvest the entire vineyard at its optimal point between the 19th and 22nd of April.

› **Finca San Pablo**

The 2016 harvest was the first in this vineyard, showing us the exceptional and unique characteristics of this particular terroir. Since it is in the coldest area of the Valle de Uco, we started the harvest on the 14th of April with the Chardonnay variety. We finished the harvest on the 19th of April with Bonarda and Cabernet Franc.



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