

HARVEST REPORT 2017

A GREAT HARVEST

The 2017 harvest was characterized by exceptional health and quality with a smaller production than in average.

The climatic situation for the 2017 harvest constituted **the return of habitual conditions for Mendoza**. The presence of El Niño began its decline at the beginning of winter 2016. Snow fall on the mountains reached normal levels helping to supply sufficient water levels for the coming months.

As spring was nearing, a **20 day acceleration in certain phenological cycles was felt**. Cycles such as budding, flowering, veraison, and the harvest.

The yield in the vineyards were low. According to estimations from the INV, 2017 has been 10% above the 2016 harvest in terms of quantity harvested, however about 20% below average from historical harvests in the province. A large part of the reason for this is due to late frosts during this dry spring between the 20th of October and the 6th of November. On the other hand, low levels of rainfall and low atmospheric humidity guaranteed an excellent state of health for the vineyards.

Spring gave way to a warm summer with many 'Heat Waves' that accelerated sugar production in the grape bunches and moved the initial date of harvest forward.

At the end of February, the first red varieties were being harvested in the Uco Valley, and during the month of March, the majority of the harvest took place. In March, temperatures were lower and thermal amplitude was greater. The harvest ended during the second week of April, before a series of rains that left more than 100 millimeters, about 4 inches, of precipitation.



The great challenge of this Harvest was to determine the moments for picking for each zone and each variety. With maturation happening without delay, it was necessary to work meticulously to maintain the freshness of the fruit and its natural acidity. The work of separating the parcels into 'poligons' or types of soil has been an important tool, key to interpreting terroir and its optimum maturation. This technique was applied to the vineyards Piedra Infinita (Paraje Altamira), Canal Uco (Paraje Altamira), Los Membrillos (La Consulta), and for the first time in San Pablo; opening a spectrum for harvest of **more than 80 combinations between varieties, soil type, and level of maturation.**

In all varieties we achieved wines with great equilibrium. Each zone showed different expressions, with a great array of aromas. This will be a harvest to remember, with wines that have a great potential for aging.

Malbec was able to show off its plasticity and display different subtleties while responding to harvest dates; Cabernet Sauvignon expressed a freshness that we didn't find in previous harvests; and with Tempranillo and Bonarda from the Uco Valley, they displayed a delicate equilibrium of fruit, tannins, and acidity.

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THE HARVEST VINEYARDS BY VINEYARD

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

The harvest of this vineyard began the 10th of March, with lots of Supercalcarious Malbec. In only eight days we harvested every soil type connected to this variety. The harvest finalized the 23rd of March, with selections of deep soils from the variety Bonarda.

› **Finca San Pablo**

The harvest began the 21st of March with the Chardonnay variety, soon followed by Verdejo and Malbec, separated by types of soil. During the second week of harvest, we picked Bonarda and finished with Cabernet Franc on the 6th of April. All the varieties reached optimal maturation and a tenacious natural acidity.

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

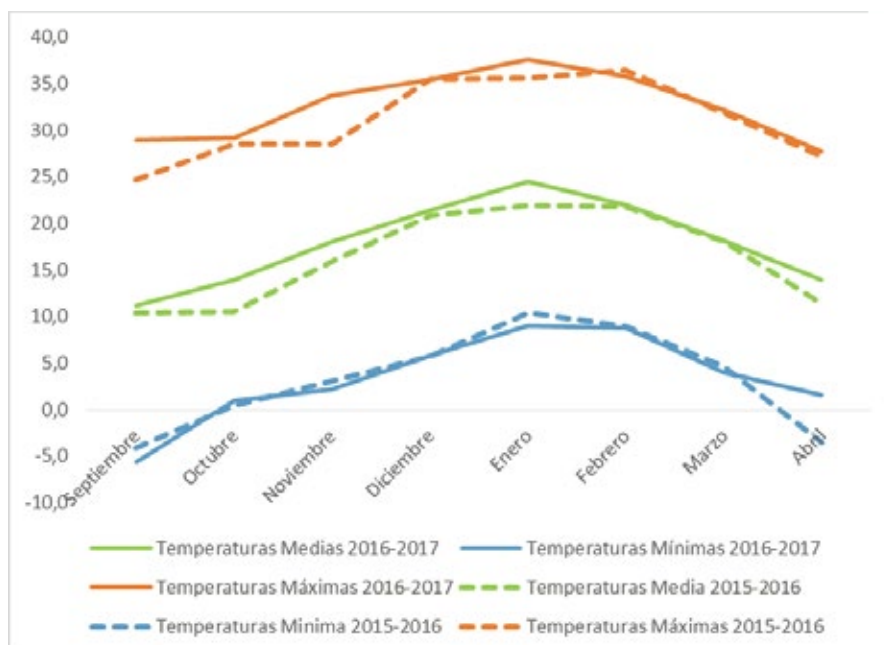
The harvest started the 3rd of March with the variety Ancellotta and finalized on the 12th of April with some lots of Malbec. This harvest was longer and showed differences in the maturation periods between parcels. Cabernet Sauvignon matured before Malbec on this vineyard, which was remarkable.

The wines from Paraje Altamira are characterized by their excellent tension, structure, and texture.

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

Cabernet Sauvignon was harvested between the 3rd and 5th of April, showing exceptional freshness in the fruit. For the first time Malbec was harvested in this vineyard, being harvested between the 20th and 27th of March.

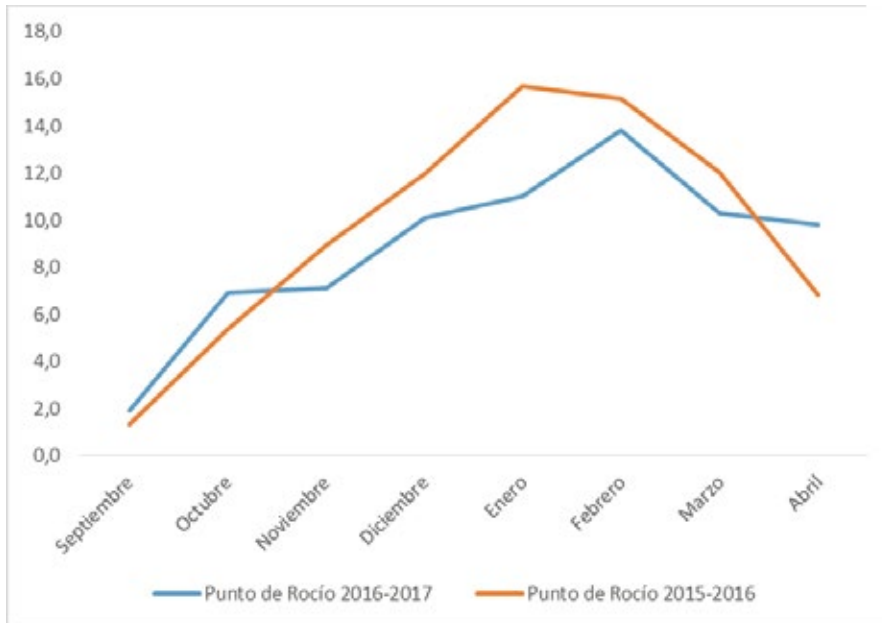
MEDIUM TEMPERATURES, MAXIMUM AND MINIMUM Season 2017 vs 2016 - in degrees celsius.



Info from Paraje Altamira.

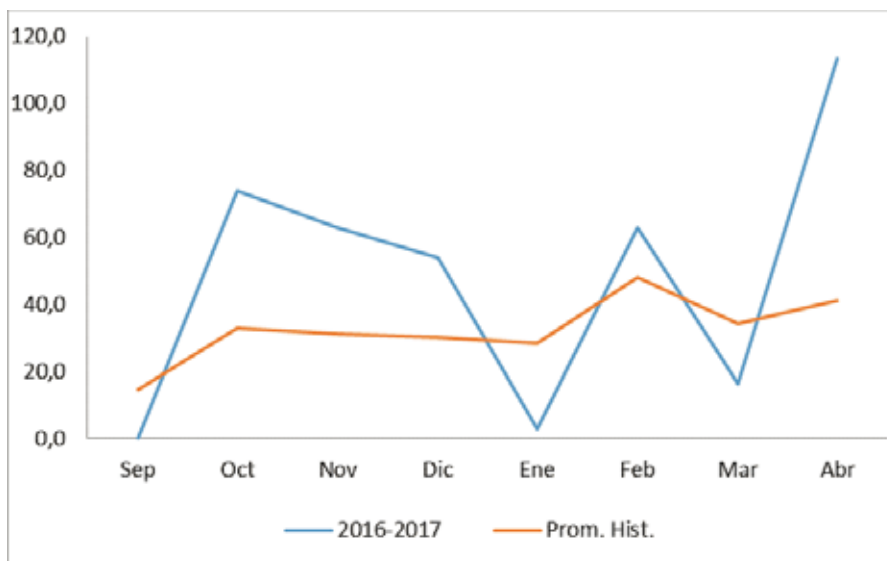
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HUMIDITY EXPRESSED AS POINT OF CONDENSATION.
Season 2017 vs 2016 - in degrees celsius.



Info from Paraje Altamira.

PRECIPITATION.
Season 2017 vs historic average - in milimetres.



Info from Paraje Altamira.

COMMENTARIES FROM ENOLOGY

Thanks to climatic conditions, more similar to a normal year in Mendoza, we achieved wines with great equilibrium.

The 2017 harvest, beyond having below average yields, was characterized by perfect grape health and a good quality in each region.

Each area shows different expressions, with an array of different aromas, always connected to the decision, taken along with a team of agricultural engineers, of when the correct harvest date will be.

A harvest to remember and one that will produce wines with great potential for aging.

CHARACTERISTICS FOR EACH ZONE

› Gualtallary

Red and black fruits in the nose, as well as wild herbs with a juicy and structured mouthfeel.

› Paraje Altamira

A great expression of red fruits can be felt in the nose, while in the mouth excellent tension, structure and texture can be felt.

› Chacayes

Delicate floral and violet notes can be felt. Good structure and concentration.

› Los Arboles

Notes of blackberries, plumbs, and roses. Great tannic structure.

› San Pablo

Presence of citric notes, herbs, acidity and texture.

› La Consulta

Black fruits and inky, juicy in the mouth.

CHARACTERISTICS OF THE MAIN VARIETIES.

› Malbec

Great expression and structure. In general, diverse aromatic notes depending on the different regions; red and black fruits can be felt, herbs and floral notes.

› Bonarda

Very good maturation: a lot of red fruits, some herbs, acidity, and structure.

› Cabernet Franc

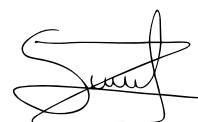
Exceptional quality, very different profiles depending on the area cultivated: red pepper, pink peppercorn, structure and tension.

› Cabernet Sauvignon

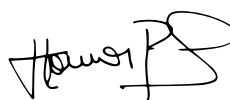
Great year, great quality: red fruits, roasted peppers, dry flowers, structure and very juicy.

› Chardonnay

Very elegant, wide array of aromas: White flowers, white and yellow fruits, very good acidity, great tension.



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