

## HARVEST REPORT 2018

### HARVEST

The 2018 vintage is over! A Great Vintage. A season that can be ranked in the classic parameters for Mendoza. Dry, sunny days, cool nights and regular yields. Grapes that will give us outstanding wines that could be enjoyed for many years.

The climatic conditions for this harvest began with the winter of 2017, again within the conditions of low snowfalls that characterized Mendoza in the last decade. Leaving in the past the influence of the three humid and rainy seasons (2014, 2015 and 2016); **Mendoza recovered its dry winter, and this time, exceptionally cold.** In certain areas of the Uco Valley, up to  $-15^{\circ}\text{C}$  ( $5^{\circ}\text{F}$ ) temperature were recorded on the extreme days.

From the beginning of spring, we began to note that the season would be dry. Rainfall shortages and low atmospheric humidity required a good irrigation strategy, but ensured the development of outbreaks away from fungal diseases. When analysing the average temperatures, we found that they were at same level of the historical averages; but the difference was noticed at the minimum temperatures.

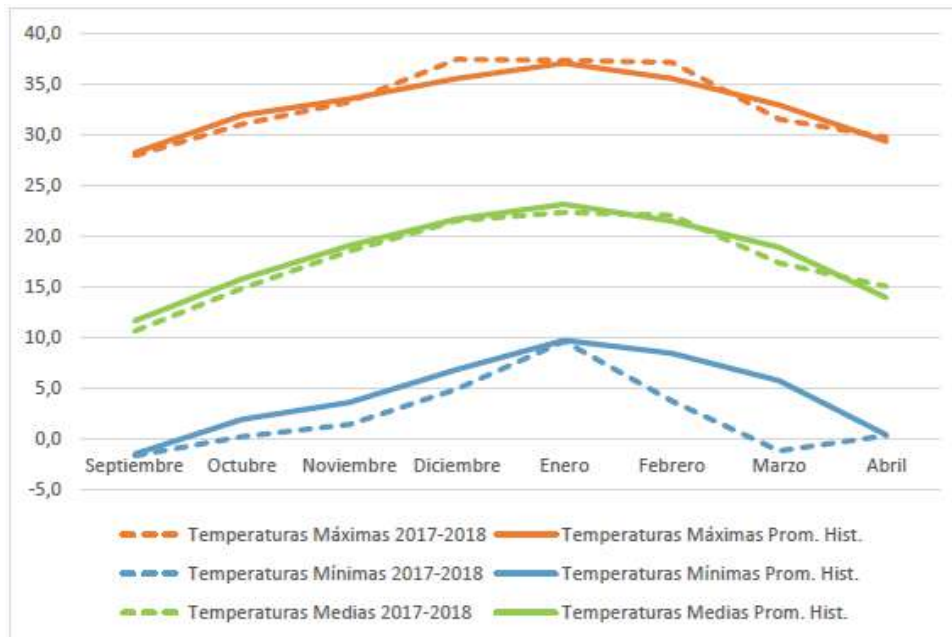
Dry weather increased the thermal amplitude, so the nights of spring were considerably fresh. This, of course, brought about the occurrence of late frosts in the months of October and November. In some areas of the south of the Uco Valley (especially in Paraje Altamira and El Cepillo), these frosts were noticed with an unusual frequency, practically one night a week with temperatures below zero. Thanks to our strategies to fight frost, we have been able to defend our clusters perfectly.

The low temperatures caused a general delay of the sprouting of the vineyards, which was recorded between 10 and 15 days later than in the previous season, depending on the area. However, as it has happened in other vintages, this delay of the phenological cycle did not mean a delay in the harvest, but a **shortening of the cycle: the sprouting was delayed, the harvest came forward.**



## HARVEST REPORT 2018

MEDIUM TEMPERATURES, MAXIMUM AND MINIMUM  
Season 2018 vs 2017 - in degrees celsius.



*Info from Paraje Altamira.*

The arrival of the summer confirmed the trend of the season.

Temperatures in December and January were coupled to normal values, but the decline of precipitations was sustained. Fortunately, this behavior continued to approach the harvest time of the white varieties.

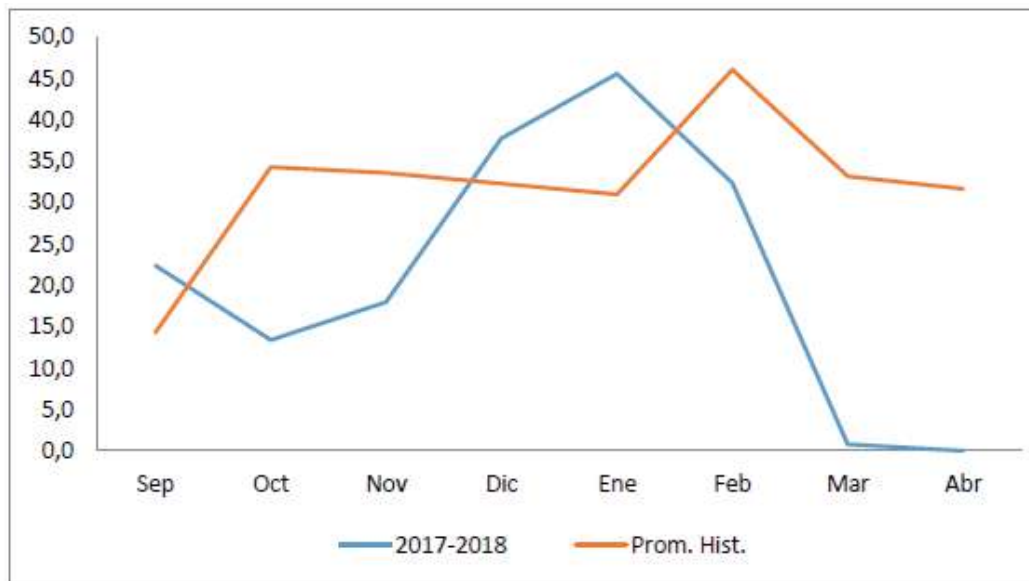
February, usually the rainy month in Mendoza, recorded 30% less rainfall than usual; and between February and April we counted only 33mm of rainfall in the region of Paraje Altamira, against the 111mm of the historical average. We had about 30% less rain in each different region, a decrease of about 4 inches (100mm).

No precipitation was recorded in either March or April. These conditions guaranteed the exceptional health of all varieties during this harvest. However, they also set a challenge for the agronomical equipment, in order to be able to make irrigation in a rational way to allow an optimal ripening of the fruits without generating stress situations in the vineyards.



## HARVEST REPORT 2018

LEVEL OF RAINFALLS AT PARAJE ALTAMIRA  
Season 2018 vs 2017 - in milimetres.



LEVEL OF RAINFALLS PER REGIONS  
Season 2018 - in milimetres.

REGION	SEPTEMBER	OCTOBER	NOVEMBER	DECEMBER	JANUARY	FEBRUARY	MARCH	APRIL	TOTAL
SAN PABLO	28	29	10	69	32	16	57	5	246
GUALTALLARY	18	39	17	38	73	36	20	1	242
VISTA FLORES	16	8	5	38	25	20	4	9	125
ALTAMIRA	22	13	18	38	46	32	0	1	170

By the end of February and beginning of March, the **warm and dry weather accelerated the ripening process, and slightly the harvest time**, especially in areas of very well drained soils, such as Gualtallary and Paraje Altamira. Determining the harvest point was crucial to avoid over-ripening and to preserve the natural acidity that characterized this harvest.

As during spring, the low humidity led to the occurrence of some frosts, the same happened in the month of March, recording negative temperatures on the night of March 25, but fortunately without damage or effect to the bunches. **The end of the harvest went with minimum temperatures much lower than usual, increasing the thermal amplitude and preserving the color and freshness of the wines, hallmarks of this season.**

Once again, the deep knowledge of each of our micro-regions in the Uco Valley has been instrumental in achieving a harmonious interpretation of each terroir.

*Some key factors that have helped to make great wines this year:*

*The management of the foliage in the vineyard, avoiding the over-exposure of the clusters; Precise Handling Irrigation; the clasification of our parcels in lots according to the type of soil; the decision of the right moment of harvest for each one, supported by a permanent tasting of the berries.*

## HARVEST REPORT 2018

### THE HARVEST BY VINEYARD

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

We began the harvest on March 7th, as it is usual with the most stony and calcareous soils selections in Malbec, which feed wines such as Concreto; and we finished by March 28th with the Bonarda lots for Emma. An exceptionally short harvest for this vineyard, especially for Malbec, which were all harvested in the eight-day term.

› **Finca Los Membrillos**  
**Paraje Altamira**

The Malbec harvest from this vineyard began on March 16th and ended on April 4th. Cabernet Sauvignon matured quite quickly, so the first lots were harvested on March 27th, at an unusually early date for local Cabernet. The end of the harvest was on April 9th with Cabernet Franc and Petit Verdot.

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

The harvest began on March 19 with the Ancellotta grapes, the earliest among those cultivated in this vineyard. Then, Caladoc, Cabernet Sauvignon and Malbec were picked, ending on April 13th. The somewhat deeper soils of this farm determined once again the difference in times of maturity with Finca Piedra Infinita, where the stoniest sectors predominate.

› **Finca San Pablo**

The Chardonnay for our Fosil wine was harvested between March 10th and 12th and Verdejo on March 26th. The harvest of Malbec and Cabernet Franc was on March 27-28th, leaving the end of the harvest for the Bonarda, on April 5.



## HARVEST REPORT 2018

### COMMENTARIES FROM ENOLOGY

Due to the climatic conditions, which were more alike to a typical year in Mendoza, we could obtain excellent quality in our wines. 2018 can be characterized as a wonderful harvest, dry, with a low register of precipitations.

After two years of grape shortage (in terms of quantity), the harvest 2018 was closer to the average, characterized by the perfect health of grapes and high quality in each region.

A very interesting year for each variety in the different regions, allowing each zone to show its typicity and identity, expressing a great aromatic palette. This is the result of the decisions taken with the group of agronomist for the appropriate moment of harvest. The maturity of grapes occurred very rapidly, forcing the team to taste berries in the morning and in the afternoon to determine the best time for each plot.

A harvest to remember, with an optimal stability in the plants resulting into very well balanced wines with great aging potential.

### CHARACTERISTICS OF THE MAIN VARIETIES.

#### › Whites

Wines of great aromatic expression, very good acidity and fat in the mouth. Great aging potential.

#### › Malbecs

It is not enough to speak about Malbec as a variety. It's expression changes according to the region, time of harvest and vinification methods. In general terms, we can observe excellent colour, deep and intense; complex aromatic palette, great structures and juicy.

#### › Cabernet Franc


2018 brings along a great varietal expression: red pepper, spicy notes. Elegant wines but complex and vibrant.

#### › Cabernet Sauvignon

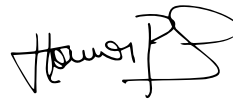
Great year for this variety, herbs and red fruit in the nose; structure and fat in the mouth.

#### › Bonarda

Elegant aromatic profile, with flowers in the nose. Long and vibrant wines.



SEBASTIÁN ZUCCARDI  
Viticultor



LAURA PRINCIPIANO  
Agrónoma - Enóloga



MARTÍN DI STEFANO  
Agrónomo