

Valle de Uco, Mendoza.
May 2019.



2019 VINTAGE REPORT

Exceptional vintage: fresh and dry

The 2019 vintage was an exceptional one where the climatic conditions allowed us to harvest each region, variety and soil type at the time we were expecting.

We spent much of our days tasting grapes and defining the right moment to harvest on where we found that the grape showed the greatest balance to express the purity of the place.

In this season, we had no spring frosts; there were only a couple nights with isolated frosts, and in low and cold areas the temperatures were just below 0°C, without causing any harm. Spring was generally humid (not necessarily rainy: but humid, with dew points that were higher than average).

In 2019 there were no autumn frosts in any of our vineyards until the end of April. Overall, the 2018-2019 was a fresh season, more similar to the 2016, than to the 2017, but dry.

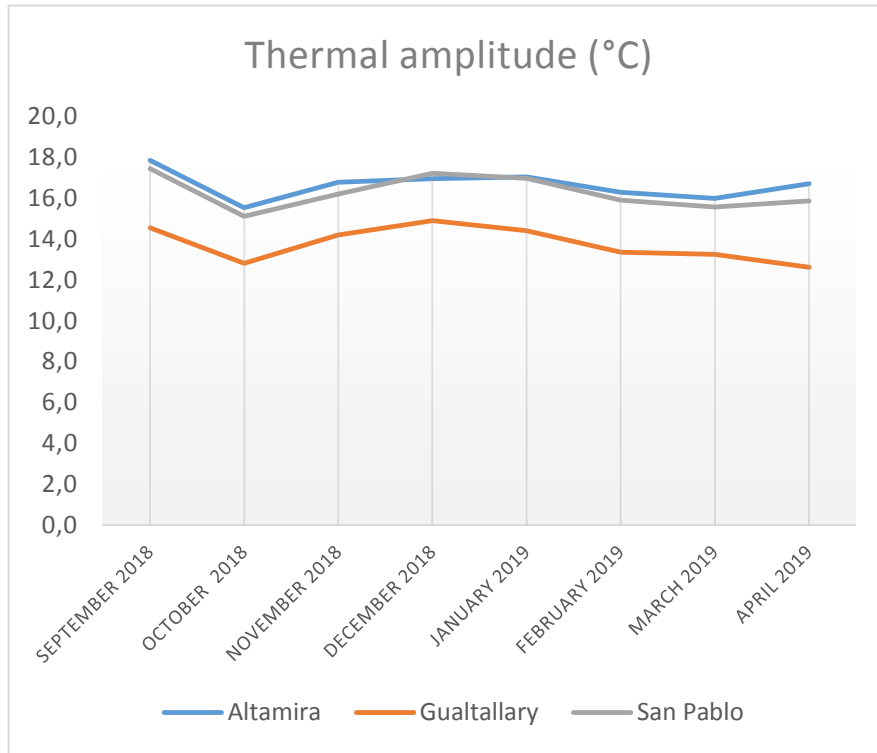
If we analyse the average and maximum temperatures, they were slightly below the historical average. In addition, during spring (especially in October) there were many cloudy days. These conditions generated a delay of the entire growing cycle, starting with the sprouting.

In general, we had relatively low temperatures, so the ripening was slow, unlike what happened in 2017.

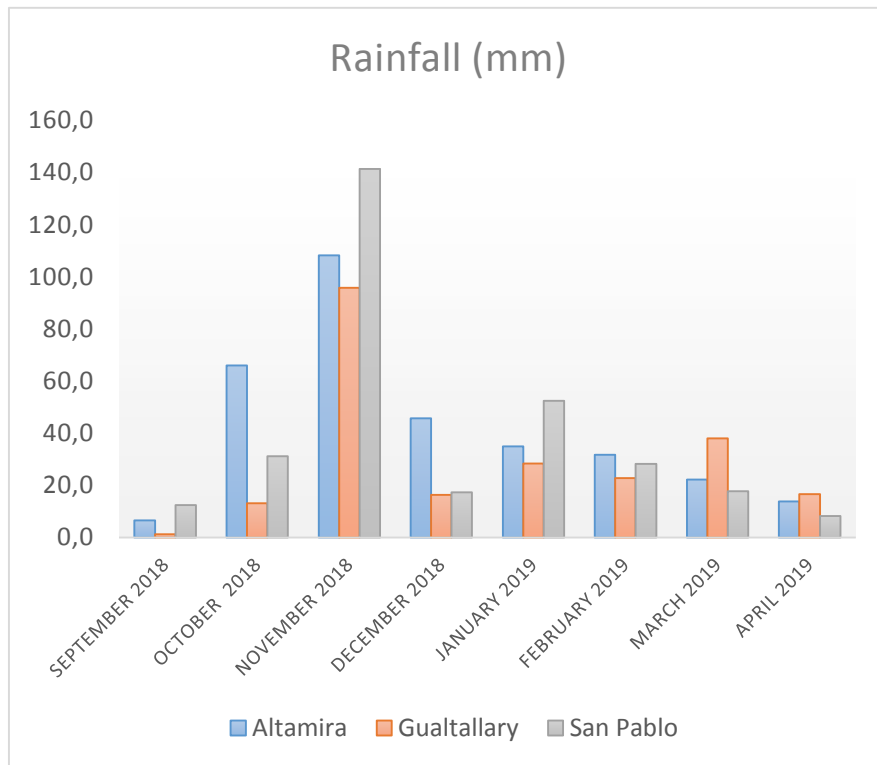
The delay in sprouting was between 5 and 8 days on average, depending on zone and variety; but then that delay was decreasing until the harvest.

It has been a year of cool temperatures during a full week of January, and then moderate temperatures always below average. The same thing happened during February and March, however this was a year of high luminosity.

We had several nights with very low minimums, about 0°C or 1°C and days with a very good thermal amplitude.



La temporada fue fresca y seca en término de precipitaciones.



The start and end of harvest coincided with 2018 harvest. In Paraje Altamira we started on March 7th. There was a delay in Gualtallary. This year we started on March 13th and in 2018 on March 6th.

In San Pablo, the ripening was slower than in previous harvests until about March 20th; then the behaviour was normal.

It was a great year for all varieties, where we were able to find different aromas depending on the region. The climatic conditions provided to the wines very good natural acidity, tannins with good structure, excellent fruit, without over ripening

Paraje Altamira:

Regarding Malbec, we found intense red tones, good texture in the mouth and many red fruit aromas. In Cabernet Franc, ripe fruit prevails, very good structure and juiciness. As for Bonarda, red fruit and very juicy tannins prevail.

Gualtallary:

Malbec from this area stand out for violet tones, texture and great structure in the mouth with red fruit, black fruit and spices aromas

San Pablo:

Malbec this year showed violet colours with blue hues, great texture and acidity, red fruit, flowers, herbs and citrus.

As for Cabernet Franc: herbal, floral notes, spectacular texture and acidity in the mouth. Chardonnays stand out for white fruit and flowers, stone, mineral character, excellent freshness in the mouth, while Bonarda shows red fruits, many flowers and herbs in the nose, finishing with balanced acidity and texture.



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