



Harvest 2020

WINEGROWERS HARVEST

The 2020 vintage will undoubtedly be remembered as one of the most particular in Mendoza. Once again the old adage that leads us to say “no two vintages are the same” has taken on special significance: it is difficult to imagine two vintages as different from each other as 2019 and 2020, fundamentally for their climate development. The current one has been a great quality vintage, characterized by its limited yields, between 10% and 20% lower than the historical values according to the areas; and due to the high speed of maturity, which made it one of the fastest and most challenging we can remember.

CLIMATIC PROGRESS

2019 - 2020 has been a season marked by its high temperatures, which caused a general advance of all the cycles of the vineyard. The months of December 2019 and January 2020 passed by with average and maximum temperatures above historical averages, and with little rainfall. As a consequence of this, the phenological stages of the vineyard began to show in advance from the time of the veraison. The only significant rainfall of the season was recorded in early February, and it accumulated between 80 and 90 mm in one week in the southern area of the Uco Valley. Since then, the season continued its trend to be warm and dry.

Under these conditions, the maturity of grapes developed rapidly and the necessary sugar levels were reached between 8 and 15 days before the normal dates, depending on the area. Undoubtedly, at this point, the harvest loomed as a challenging fight against overmaturity. However, it was the winegrowers and their good interpretation of the progress of the year that allowed them to drive the vineyard to maturity in optimal conditions. This has been an authentic “grape harvest of winegrowers”. All those vineyards that managed to reach the beginning of March with good canopies -foliage- and in good hydric state are the ones that

beginning of March with good canopies -foliage- and in good hydric state are the ones that were able to ripen their clusters without falling into the imbalances of overmaturity caused by high temperatures. This meant, for our viticulturists team, a work in the vineyard more arduous than ever: with a lot of time, effort and observation, each irrigation was applied at the right time and the harvest points were determined with the highest possible precision: there was no place for a mistake.

Once again, the deep knowledge of our places, plots and vineyards allowed us to overcome the challenge with less difficulties. Places like Gualtallary showed a season of maturity this season that only those who know it in detail could anticipate. The work of separating vineyards by soil type allowed us to harvest each sector of each estate at the right time. In fact, without a job of this nature, it would have been impossible to face a challenge such as this one. The most stony and calcareous soils had to be carefully monitored to reach the point where they gave us all their qualities. Which happened... before the end of the first week of March!

The harvest of our vineyards in Paraje Altamira and Gualtallary started 10 days earlier than usual and this has been the first time that we harvest Malbec plots during February. Similarly, the maturity of almost all the red varieties was concentrated in the space of a few weeks, and we harvested Malbec, Cabernet Franc and Cabernet Sauvignon with an interval of about 5 to 6 days.

In fact, almost the entire harvest took place during the month of March, when it normally lasts until mid-April, even in areas as cold as San Pablo.



HARVEST DATES OF OUR VINEYARDS

FINCA PIEDRA INFINITA (Paraje Altamira)

Between March 02 and March 20.

FINCA LAS CERRILLADAS (Gualtallary)

Between February 14 and March 17.

FINCA CANAL UCO (Paraje Altamira)

Between March 18 and 31.

FINCA LOS MEMBRILLOS (Paraje Altamira)

Between March 11 and April 1.

FINCA LAS CUCHILLAS (San Pablo)

Between March 5 and 31.

ABOUT THE WINES

Beyond the climatic challenges that this vintage presented, we can affirm that it is a great harvest and the quality of the wines is superlative.

The grapes from all areas and varieties arrived at the winery with unbeatable health and the highest quality, with a maturity that allows us to have structure, concentration and fruit, but also with excellent levels of natural acidity, as each plot was harvested at the right time .

The wines generally show great aromatic complexity and a lot of juiciness, texture and structure in the mouth. It is long and deep wines.

This is a vintage in which the wines of each place will mark a unique personality.

This year, Zuccardi's team of viticulturists and winemakers has worked more closely to the land, and with more humility than ever, understanding our role as simply accompanying and interpreting the wise work of nature as best as possible.



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Viticultor

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