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## HARVEST REPORT

♦ 2021 ♦

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*The harvest of 2021 was a great one. Due to its cool and humid weather conditions, grapes had the time they needed to reach their optimal ripeness with a perfect balance of acidity/ sugars and outstanding tannin structure. Our painstaking work to selectively harvest by plot and soil type (a practice we have been implementing for over a decade) allowed us to harvest each corner of the vineyard at the perfect time and, in so doing, showcase the great diversity that characterizes Uco Valley.*

### SEASONAL WEATHER CONDITIONS

Undoubtedly, 2021 has been a unique season. Once again, we had cool temperatures and a slower ripening process, just like in 2018 and 2019. This also translated into the return of abundant rainfall in some areas of Uco Valley.

The spring of 2020 unfolded with weather conditions similar to historical values. Bud burst took place during a spell of cool and dry weather which also resulted in some frost in the southern area of the Valley in the first fortnight of October. The first rains came in November, and the weather conditions continued to be within the normal range until the end of the year. Due to these conditions, our vineyards grew with energy, until they reached the right balance at veraison.

With the arrival of 2021, the pace of the cycle decelerated. The weather in the months prior to the harvest became suddenly cool and rainy, without reaching the values accumulated in the 2016 season, but with records between 400 and 500 millimeters of precipitation along the season, falling mainly in the last stretch of the season. The rains started in January and the rainfall recorded until March was much more abundant than usual for the area, particularly for the areas in the south of the Valley, like Paraje Altamira. At the same time, the temperatures started to drop, and we had a cool February, and a particularly cool March. Indeed, the March temperature records were the lowest in recorded



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history in Mendoza. With plenty of overcast days and cold nights, the last stage in the ripening process became slower and the start of the harvest was delayed.

The season, in general, presented a 10- to 15-day delay with respect to the previous one, although this scenario varied depending on the area. The first stage of the harvest in our vineyards in Paraje Altamira took place at great speed. Malbec grapes ripened at a good pace in our Finca Piedra Infinita, while grapes in our Gualtallary vineyards did so much more slowly. We normally start harvesting at the same time in the north and south of the Valley, but this time the north had to wait.

The anxiety and patience of our viticulturists and winemakers were put to the test as the delay in the ripening of the grapes reached an extreme at Finca Las Cuchillas, in San Pablo. The first clusters of Chardonnay Fósil could only be harvested by March 19! Fortunately, we were able to successfully meet the typical challenges of cool and wet seasons and harvest each plot at an optimal balance of ripeness and health. The red varieties in the area were harvested during the second half of April, once they reached the perfect balance between sugar, acidity, and phenolic ripeness.

Yields were slightly lower than average in the area of Paraje Altamira, but slightly higher in San Pablo and Gualtallary. This harvest, in addition, yielded the first clusters of Chardonnay, Malbec and Cabernet Franc in our Finca Agua de la Jarilla, in Gualtallary Monasterio.

*Finally, ending on April 20, 2021 can be said to be our lengthiest harvest to date. Having to patiently monitor the ripening of each of our plots has taught us plenty of valuable lessons and showed us that no harvest is comparable to any other and challenges arise each year.*





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### HARVEST DATES IN EACH OF OUR VINEYARDS



#### **FINCA PIEDRA INFINITA**

*- Paraje Altamira -*

Between March 10 and April 14



#### **FINCA LAS CERRILLADAS**

*- Gualtallary -*

Between February 22 and April 5



#### **FINCA AGUA DE LA JARILLA**

*- Gualtallary -*

Between February 10 and April 7



#### **FINCA CANAL UCO**

*- Paraje Altamira -*

Between March 23 and April 16



#### **FINCA LOS MEMBRILLOS**

*- Paraje Altamira -*

Between February 19 and April 1



#### **FINCA LAS CUCHILLAS**

*- San Pablo -*

Between March 19 and April 20

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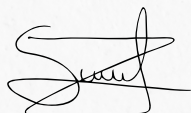
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### ABOUT THE WINES

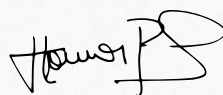
From the winemaking point of view, this was a wonderful harvest, with outstanding health and quality contributed by the grapes. The ripeness obtained was that expected in each region, vineyard and plot, and it allowed us to harvest each one at its optimum moment.

Because of these conditions, we obtained balanced wines with distinct identities, capable of transparently revealing our interpretation of the year and their sense of place.

Whites present very good acidity and boast a broad aromatic palette including fruits, herbs and flowers. Reds, on the other hand, offer great aromatic complexity expressed in various facets, depending on the area and the variety. Some are reminiscent of fruit, others, of herbs and spices. On the palate, juiciness and texture are the defining traits of 2021 wines.



**SEBASTIÁN ZUCCARDI**  
Viticulturist



**LAURA PRINCIPIANO**  
Agronomist - Winemaker



**MARTÍN DI STEFANO**  
Agronomist