



2022

## HARVEST REPORT

### A GREAT HARVEST SEASON: COOL AND YIELDING ENERGETIC WINES



*Finca Las Cuchillas, San Pablo (1.400 masl)*

*The 2022 harvest season will surely be remembered as a cool and greatly balanced one, proving itself to be perhaps one of the most challenging and surprising seasons within the last ten years when it came to decoding and understanding the laws of nature. A season marked by multiple climate milestones that allowed for ample room for ripeness across our vineyards, which we, as winegrowers, used to our advantage through both patience and dedication.*

### WEATHER CONDITIONS

This season was heavily marked by contrasts, with heavy rainfall in February and very dry weather in March, cool temperatures yet plenty of sunlight, and varying ripening cycles throughout the many locations in the valley. Once again, understanding each site in depth was key in order to take full advantage of the ample diversity reflected in our wines.

Weather-wise, the season experienced cool temperatures. Spring in 2021 presented itself with very dry conditions, which although ideal for proper vine health, posed the threat of potential late frosts. Throughout October, several nights were below freezing, thus conditioning the prospective yield in the vines located in the colder areas of Uco Valley, especially in the south.

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As the season progressed, the humidity in the environment started to increase, as it often does, and the first rainfalls came along, to the extent that the average rainfall in December was higher than the historical average. This set of conditions favored sustained and balanced shoot growth, which meant by the time summer arrived, foliage had been fully developed in the vines. Vine management practices were instrumental in the achievement of good microclimate within the leaves and clusters, which helped overcome the health issues brought about by the rain in some areas. Sensible pruning during the winter, followed by subsequent early pruning, allowed for sufficient sun exposure for clusters, without exposing them too much or posing the risk of disease or rot.

Veraison arrived a few days later than usual, but once it was here, the gradual journey to harvesting ensued. January, which transpired with neither extreme temperatures nor heat waves, paved the way for a very typical February for Mendoza standards: rainy and humid. Our know-how about white grapes was put —once again— to the test because of this particular climate. Parceling up each estate and delimiting different sections proved a fruitful endeavor in this case, which allowed us to stagger harvesting times and ultimately optimize the harvesting of white varieties to ensure perfect ripeness and health.



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In line with the contrasts experienced so far, no rainfall episodes were recorded in March, when cool and dry weather returned. Days were now brilliantly sunny with quite low minimum temperatures, which translated into broad temperature ranges. Curiously enough, this exerted different impacts on each area, delaying ripeness in our vineyards in Paraje Altamira, and accelerating it in those in San Pablo. The particular combination of high sun exposure and low temperatures meant sugar development in the clusters was steady, without affecting acidity levels. The wines sourced from grapes harvested in the first half of season revealed very balanced alcohol content, with outstanding pH and acidity levels. Even when harvested toward the end of the season, i.e. when ripeness levels were higher, grapes continued to reveal excellent natural acidity.

The sense of uncertainty, so inherent to the harvest, and which is typically fueled in such unique seasons, can only be remedied by our presence in the vineyard: tasting grapes in each area, plot, and soil, almost on a day-to-day basis, in an attempt to solve the complex puzzle that comes with every harvest schedule and ensure the right ripening point that best expresses each location.



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During the last two weeks of March, although temperatures were still cool, ripening began to be accelerated, so we redoubled our efforts so that the Malbec growing in the deepest soils and the Cabernet Franc and Sauvignon grapes could be harvested at their right time. Finally, the season naturally came to an end on March 30, with a nightly frost that fell on several areas throughout Uco Valley, and which certainly stands for the earliest frost recorded so far.

Challenging and complex, this harvest season has yielded insightful learnings, having required great patience and careful observation. Hard work in the vineyard itself has proven to be, once again, the best way to start making wine—wine which we shall toast with as we continue to look back on this 2022 harvest season!



*Finca Agua de la Jarilla, Gualtallary Monasterio (1.360 masl)*

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**HARVEST DATES FOR OUR VINEYARDS**



**FINCA PIEDRA INFINITA**

*- Paraje Altamira -*

From March 16 to April 6



**FINCA LAS CERRILLADAS**

*- Gualtallary -*

From February 16 to March 28



**FINCA AGUA DE LA JARILLA**

*- Gualtallary -*

From February 18 to March 25



**FINCA CANAL UCO**

*- Paraje Altamira -*

From March 28 to April 7



**FINCA LOS MEMBRILLOS**

*- Paraje Altamira -*

From February 18 to April 7



**FINCA LAS CUCHILLAS**

*- San Pablo -*

From February 25 to April 5

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### ABOUT OUR WINES

The wines from the 2022 harvest will be the reflection of a wonderful season.

Our Malbecs present themselves as elegant, fine and full. Those sourced from San Pablo offer great texture and flawless balance between juiciness and acidity, in addition to fresh aromas of red fruit, floral notes and hints of local herbs. It has been a fantastic year for our region!

In the Malbec wines sourced from Paraje Altamira, notes of red fruits emerge, laced with a very expressive character, great texture and a juicy feel.

Gualtallary has rendered Malbecs offering incredible aromatic complexity, where native vegetation and blue fruits take center stage, and superb structure and concentration are perceived.

Cabernet Franc and Cabernet Sauvignon in particular stand out, proving it has been an excellent year for these wines, which display distinct typicity that successfully captures and embodies each and every single one of their growing areas.

A special mention goes to our white wines: fresh, with very good acidity and balance, they stand out because of their vast array of aromas, finesse and elegance.



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SEBASTIÁN ZUCCARDI  
Winegrower

LAURA PRINCIPIANO  
Agronomical Engineer  
Winemaker

MARTÍN DI STEFANO  
Agronomical Engineer