

2024  
HARVEST REPORT

A HARVEST THAT BRINGS TOGETHER  
THE BEST OF A COOL AND WARM VINTAGE



*A high quality and healthy vintage throughout the Uco Valley. Although the temperatures resembled those of a warm and dry summer, in the wines we find an expression of a cool year: freshness with excellent natural acidity, balance, and elegance.*

Parcels of Finca Agua de La Jarilla  
Gualtallary Monasterio, 1385 m | 4544 ft

Once again, as a team, we have navigated through the new challenge posed by each harvest. Like every year, we continue to learn to interpret each place with greater transparency and to feel the vineyard as our home.

The season leading up to the 2024 harvest had a highly variable climatic pattern, which surprised us and required us to refine our understanding of the vineyard cycle in each area. It has been very difficult for us to categorize the 2024 harvest within the classic parameters of "cool harvest" or "warm harvest" — we believe it encompasses the best of both categories.

Spring 2023 began with mild temperatures and scarce rainfall. Vine bud break occurred slightly later than historical dates. The second half of September and the first half of October (which typically have very low temperatures in the Uco Valley) passed without excessively cold days. However, during the second half October, certain climatic phenomena began to occur more frequently. The occurrence of 'zonda' winds was striking, with 14 events recorded during the season, some of them very intense. These strong, dry, and warm winds caused some damage to the vineyard flowering, especially in the higher areas of the valley. Also, between late October and early November, there were some nights with frost, particularly damaging in the San Pablo area. As a consequence, yields in the Gualtallary and San Pablo vineyards were slightly lower than usual. Each year, the harvest season represents a new journey, a new challenge in which, as a team, we learn to interpret a little better what each place has to offer us.



Finca Canal Uco, IG Paraje Altamira,  
San Carlos 1100 m | 3609



Finca Piedra Infinita, IG Paraje Altamira,  
San Carlos 1100 m | 3609

From late November onwards, temperatures rose, allowing the vineyards to complete their growth at a good pace. The early summer rainfall wasn't overly abundant, resulting in excellent health in the shoots and clusters, but this also called for careful scheduling of irrigation.

The summer progressed with warmth and sunshine, as is typical in Mendoza. However, temperatures in January and February were considerably higher than average. Especially in February, which historically is rainy and somewhat cooler, this year was very dry and warm. At this point, we began to think that the race towards maturity would accelerate, and that we would end up harvesting much earlier than usual, but the opposite occurred.

Despite the high summer temperatures and more limited yields, the white varieties matured normally and were harvested on dates typical for a cooler year, retaining their natural acidity perfectly and in excellent sanitary condition.

The start of the Malbec harvest was definitely the big surprise of the season: not only did we not see advances in maturity, but frankly, it was delayed. Even with warm and sunny days, we observed a typical behavior of cooler vintages like 2022. As March arrived, the days moderated, and the final stretch of maturity definitively took on the slow pace with which it would develop until the end.

Once again, our deep knowledge of our vineyards allowed us to make a transparent interpretation of the harvest rhythm. Our parcel classification system based on soil type, our continuous climate monitoring, and our obsession with being present every day in our vineyards observing and tasting the grapes, allowed us to organize the harvest so that each cluster was harvested at the maturity point we consider optimal: preserving its freshness and structure to the fullest.



*Harvest of the terrace of Finca Agua de La Jarilla, Gualtallary, 1385 m | 4544 ft*

The harvest began, as usual, with our white varieties planted in Gualtallary, which were harvested between February 6th and 20th. The Malbec from that area was harvested starting on March 11th and until the end of that month. Our Gualtallary harvest concluded in the first week of April with the Cabernet Sauvignon from Finca La Oculta.

In Paraje Altamira, we began harvesting on March 5th, starting with the Semillon from Finca Los Membrillos, making way for the Malbec from March 13th onwards. This harvest extended until April 12th, with the last clusters of Cabernet Sauvignon from Finca Canal Uco.

Finally, in San Pablo, at our Las Cuchillas vineyard, the white varieties were harvested between March 5th and 12th, and the reds between March 27th and April 11th.

With the last clusters of Bonarda from Finca Las Cuchillas, we concluded the 2024 harvest. It's another harvest we'll remember for its richness and its faithful expression of the diversity of the Uco Valley. Another harvest where we reaffirm once again that these places do not belong to us, what belongs to us is what we do in each place. And that's what our 2024 wines will speak of.



*Finca Las Cuchillas, San Pablo- Tunuyán, 1400 m | 4593 ft*

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## HARVEST DATES OF OUR VINEYARDS

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

*Gualtallary*

Between February 6 and April 1

### **FINCA LAS CERRILLADAS**

*Gualtallary*

Between February 16 and March 28

### **FINCA LA OCULTA**

*Gualtallary*

Between February 19 and April 3

### **FINCA LAS CUCHILLAS**

*San Pablo*

Between March 5 and April 11

### **FINCA LOS MEMBRILLOS**

*Paraje Altamira*

Between February March 5 and April 5

### **FINCA PIEDRA INFINITA**

*Paraje Altamira*

Between March 13 and April 9

### **FINCA CANAL UCO**

*Paraje Altamira*

Between March 26 and April 12

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## THE WINES

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The 2024 harvest shows high quality and health throughout the Uco Valley. Although temperatures during the ripening phase resembled those of a warm and dry summer, the wines exhibit a lot of freshness, with excellent natural acidity and balance.

The white wines display fresh aromatic profiles, with notes of herbs, flowers, and white fruit. On the palate, there's excellent tension and structure.

As for the red wines, there was very good phenolic ripeness, resulting in firm and elegant tannins, along with a complex aromatic expression featuring notes of fresh red fruit and excellent juiciness on the palate.



*Martin di Stefano, Viticulturist  
Laura Principiano, Head Winemaker  
Sebastián Zuccardi, Winemaking Director*