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2026  
HARVEST REPORT

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## A TRUE MOUNTAIN HARVEST

Looking west in the Uco Valley, we encounter the magnificent Cordón del Plata. Observing its snow-covered peaks under the sun conveys the unique combination of a cool climate bathed in light that defines the identity of our places. This is how we will remember the 2026 harvest we have just completed: a cool season, yet filled with sunshine.



*Harvest at Zuccardi Valle de Uco*

**We have completed an extraordinary harvest!** The season began with a cool, dry spring, returning to the region's average conditions. Budbreak occurred about a week later than in the previous season, and we had to overcome some climatic challenges before the vines reached optimal development. We will especially remember two events for their unusual intensity: an exceptionally early hailstorm in the southern part of the valley (September 22), which caused some damage to unopened buds; and the night of October 28, when our Las Cuchillas vineyard was covered in snow and, by morning, a frost we can consider historic affected the higher areas of the valley, significantly impacting yields in San Pablo.

From November onward, temperatures became milder, and we experienced a late spring with moderate conditions and increasingly abundant rainfall, peaking in December. Under these conditions, growth was optimal, resulting in vines with excellent vigor and health, ready to face the summer ahead.

While the previous season had been marked by a very warm summer, 2026 reminded us once again that every year tells its own story. It was an exceptionally cool summer. January in Gualtallary recorded the lowest average temperatures since records began, without exceeding 33°C for more than an hour. The harvest was shaping up to be fresh, even cold—reminiscent of vintages such as 2019 and 2021, with cool mornings, mild afternoons, and abundant sunshine.



*Moments at the harvest 2026*

This trend was more pronounced in the higher areas of the northern valley, particularly Gualtallary and San Pablo. In the south, Paraje Altamira benefited from humidity, which moderated temperature extremes. December and January saw above-average rainfall, though mainly in short storms that quickly gave way to sunshine. Once again, the diversity of the Uco Valley required a careful, site-specific approach.

February, typically the rainiest month in Mendoza, was drier than average in 2026, consolidating a period of sunny days and cool temperatures. This allowed us to reach the final stage of white grape ripening under exceptional sanitary conditions. The Chardonnay harvest began 12 days later than in 2025, and from the first parcels we realized it would be an outstanding year for whites: expressive fruit with remarkable acidity.

In early March, we began harvesting Malbec in Las Cerrilladas and Agua de la Jarilla in Gualtallary. At the same time, parcels from the stony, calcareous soils of Piedra Infinita (Paraje Altamira) entered the winery. We then waited nearly two weeks to continue harvesting Malbec in that area. Our experience in soil-based parcel selection, deep vineyard knowledge, and precise work tasting grapes parcel by parcel allowed us to follow the ripening process closely, which in cool years like this can be uneven and challenging.

By mid-March, we began harvesting Cabernet Franc, followed by Cabernet Sauvignon and Bonarda in Gualtallary, completing harvest there by the end of the month before moving to San Pablo. In Las Cuchillas, harvest was unusual, with minimal differences between white and red varieties. Sauvignon Blanc and Chardonnay were picked in the last week of March, and Malbec and Cabernet Franc in early April.

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The harvest concluded in full autumn conditions on April 8 with the final Bonarda from Piedra Infinita.

Thus, we completed another cycle of learning and interpretation: observing the richness of our landscapes, walking our vineyards each day, and accompanying each stage of the vine's growth. This is what belongs to us.

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**HARVEST DAYS OF  
OUR VINEYARDS**

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**FINCA AGUA DE LA JARILLA**

*Gualtallary*

Between February 11th and March 25th

**FINCA LA OCULTA**

*Gualtallary*

Between February 11th and March 27th

**FINCA LOS MEMBRILLOS**

*Paraje Altamira*

Between February 13th and April 07th

**FINCA LAS CERRILLADAS**

*Gualtallary*

Between February 18th and March 31st

**FINCA PIEDRA INFINITA**

*Paraje Altamira*

Between March 4th and April 8th

**FINCA CANAL UCO**

*Paraje Altamira*

Between March 13th and April 8th

**FINCA LAS CUCHILLAS**

*San Pablo*

Between March 23rd and April 7th



*Harvest in Gualtallary, Uco Valley*



## THE WINES

The 2026 harvest, above all, gave us time—time to observe, walk the vineyards, and focus on each parcel.

It was a slow, gradual ripening cycle that allowed us to taste grapes at different moments before defining the exact harvest point. This calm is reflected in wines that clearly express their origin.

Whites show freshness, vibrant acidity, and aromatic precision. Reds, depending on the area, show strong varietal expression combined with a deep sense of place, with fine tannins, texture, concentration, and energy. It was a long, orderly harvest that allowed us to make careful decisions for each wine, respecting the character of every site.



*Martin Di Stefano, Viticultor | Laura Principiano, Head Winemaker | Sebastián Zuccardi, Winemaking Director*