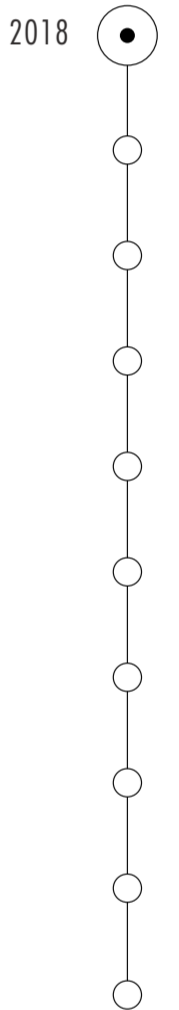


2018

This season was characterized by having a winter with normal historical temperatures, phenological cycles same as in previous periods, but with a general freeze on October 13th that affected several hectares of vineyards in Mendoza. Despite this climatic event the productions were, in general, greater than the last 3 harvests. There were heat waves above 38 ° C in the last weeks of January and the first weeks of February. The maximum temperatures of March and April were also high as opposed to the minimums, which were the lowest with respect to the last 4 harvests.

This helped to have greater thermal amplitude between day and night in the months of grape ripening, which favored the highest concentration of polyphenols in the skins of the berries. The rainfall reached an annual historical average between 250-280 mm per year, much lower than the precipitate in the previous 3 seasons, which allowed the bunches to have an excellent health until harvest. The quality of the wines of this vintage was excellent, with good yields in the vineyards.



2017

It was the second scarcer crop after the 2016 vintage, since yields, especially in regions such as the Uco Valley, were again very low but of very high quality. Winter and spring 2016 were cold and dry, which allowed the occurrence of almost general frosts. The different phenological stages were happening under these conditions.

The intense cold at the end of September affected early sprouting varieties such as Chardonnay, just at the time of its onset of sprouting (first visible green leaf) strongly decreasing its productivity, also affected the Malbec causing the fall in yield. Adding as well, the damages caused by the frosts of the previous years (2015 and 2016) that were also responsible for these losses. We could see clusters smaller than normal, with formation anomalies such as being part cluster-tendrils, with few grains, very loose. The veraison was advanced about 10 days compared to 2015-2016, being the longest veraison of the last 25 years, with a duration of around 10 and 20 days longer than normal. As a consequence, the harvest came forward between one week and 10 days, and most winemakers, preferred to harvest the grapes with greater acidity and freshness. Although January and February were hot, March and April were cooler, which, complementing the low productions, led us to obtain very interesting wines.



In some areas the sugar maturity stopped when the cold began, which caused some producers to decide to stop waiting. We finish the harvest 20 days before than what the historical records determine as average and before the rains, with red wines of striking concentration (especially Malbec), very bright colors, remarkable acidity, lower pH's than we are used to and a delicate and intense fruit expression. It was a harvest of sun and fruit, however and given how early we collected the grapes, it was a very fresh harvest, with wines of greater volume in the mouth and concentration compared to 2016.

2016

Undoubtedly, it will be one of the most remembered harvests by those who produce wine because it was one of the most challenging harvest in the last 20 years, one of the coldest and at the same time, the scarcest.

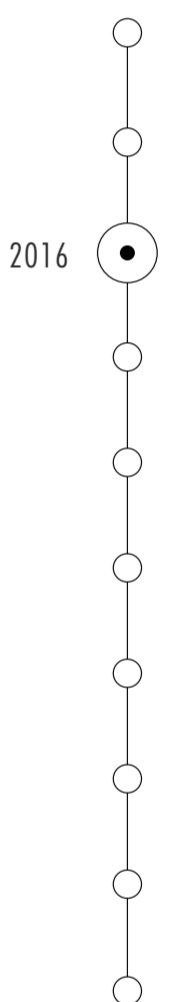
After one of the driest winters given historical records, the season began in 2015 with a cold and wet spring in most areas, even in September and October 2015 was recorded below average rainfall since 1981.

In the month of September, before the sprouting, the first delayed frosts occurred, which caused a noticeable decrease in the vineyard load, which, depending on the area and the varieties, caused between 20% and up to 50% of losses.



From December until April 2016, we already had lower maximum, average and minimum temperatures and more precipitation than the historical average. This situation caused by the El Niño phenomenon, producing a delay in all the phenological stages of 20 days, from sprouting. Finally, it was harvested depending on the zone until three weeks later than normal, but at the same time and given the shortage of grapes, it was much more concentrated and fast. It was remarkable to see how in cold areas such as Gualtallary and Altamira in the Uco Valley, the veraison occurred at the end of February, when it normally occurs between the middle and end of January.

Fortunately, in March and April, the weather was still cold but somewhat drier than in January and February. On March 17 we had an unusual zonda that gave the best conditions to harvest the best grapes for the wineries. The harvest that started almost 3 weeks later, ended a week earlier than usual. It finished at the end of April, naturally, due to the early snowfalls (24 and 25 in the upper area of the Uco Valley). After a challenging year we finally managed to make wines with a good balance between natural acidity, lower alcohol and adequate phenolic maturity. The wines of 2016 will undoubtedly be much fresher than the harvests that precede it, with a lot of aromatic expression and with herbal characters according to the area of origin. Very fluid and balanced in the mouth, with remarkable acidity.

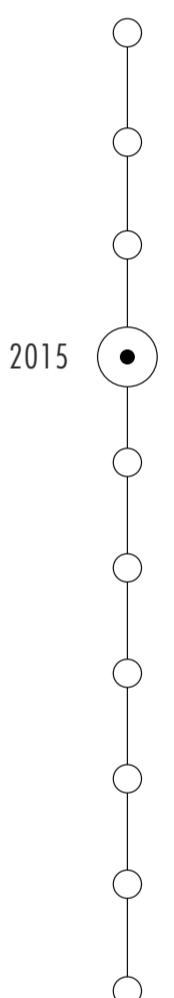


2015

From medium to high yields. A year of great bud fertility came, all the buds brought their two bunches. The first days of December, there was a frost not very severe that affected the flowering, as a result the production was not as high as expected. Sprouting was anticipated 15 days and this anticipation was maintained in the rest of the cycle for the different phenological milestones (flowering, veraison and maturity). This meant that we got complete canopies very early and, considering the mildly temperate with good thermal amplitude in December 2014 and January 2015, the march of maturity was very positive and advanced. At the beginning of February, a period of heavy rains with intermittences began and lasted until almost the end of March. During that period, 220 mm of rain were registered in some regions, as the northern oasis of Mendoza.



In these conditions, the date of harvest was decisive. It helped in this sense that real maturity came with a two-week advance. In our case, the grapes from the northern oasis of areas such as Luján de Cuyo with heavier, deeper soils were harvested during the second half of March, 20 days earlier than usual. Giving fresh aromatic wines and an alcohol of the order of 13 ° on average. The grapes from the Uco Valley where there was less rainfall and also with sandy and rocky loam soils, with better drainage, we harvested the first days of April, concluding the harvest in April 10. These wines are very intense, with good maturity, notes of red and black fruits with a very elegant balance in the mouth. It was a year with a more European condition in the climate and where the decision of harvest was taken considering health issues rather than seeking the perfect maturity. A fun year of great learning in the vineyard and the winery.

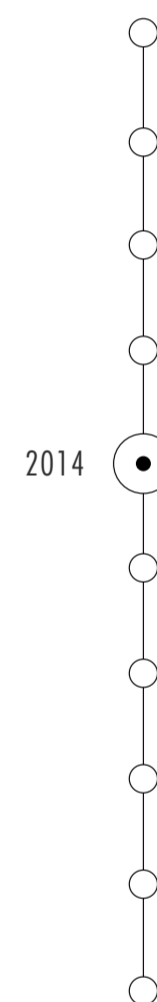


2014

It was a year of medium to high yields. The climate during the ripening of the grape was very hot during a large part of the summer. December 2013 and January 2014 were months with average temperatures 3 ° C higher than the historical average. In this period, many days were recorded with maximum temperatures above 40 ° C and high minimum temperatures. Due to high temperatures, the maturity was blocked and caused it to be delayed considerably. At the beginning of February, it changed drastically to a cold and rainy weather, between February and April about 250 mm of precipitation were registered. This in some cases complicated the sanitary aspect and the possibility of waiting for maturity. Finally, in mid-March, the climatic condition improved and there was a good weather window until mid-April, after which it remained humid.



The result of all this was a blockage of maturity and a situation of heterogeneity in the quality and expression of wines, depending on the varieties and areas. In these conditions, the date of harvest was determinant to reach the necessary quality, especially to avoid phytosanitary problems. It turned out in Malbecs with different characters. In general, notes of red fruits and herbal and floral notes stand out. The palate is medium-bodied wines with good fluidity, with somewhat reactive tannins.



2013

It was a year of high yields, due to a great fertility of buds and almost absence of climatic phenomena that affected the production during the spring summer of 2012. The climate during the maturation of the grape was warm at the beginning of the summer and then, in the month of February, it began to be fresh. The autumn was rainy. It was of fresh, floral and spicy aromatic profiles and the wines are presented fluid and elegant.

It turned out in Malbecs with notes of red fruits and good presence of floral aromas and in some cases menthol, of good complexity. In the mouth they are wines of great fluidity and elegance supported on the aromatic part and the acidity.



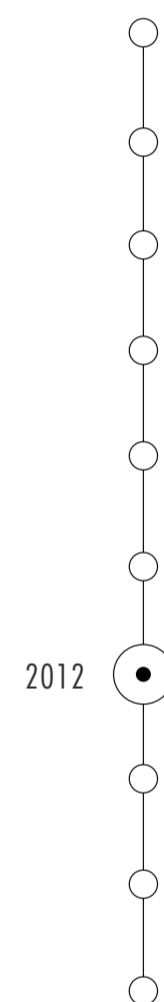
2012

It was a year of medium to low yields, due to strong winds in the months of November and December 2011, which affected the set of some varieties, especially in the Uco Valley area. The climate during the ripening of the grape was warm at the beginning of the summer and then temperate, with good thermal amplitudes day / night until early autumn.

Finally, it was a cool autumn without rain that allowed to wait for the maturity without inconveniences. It was a great year in terms of quality, with very clean aromatic profiles ranging from fresh fruit to ripe fruit depending on the chosen harvest moment.



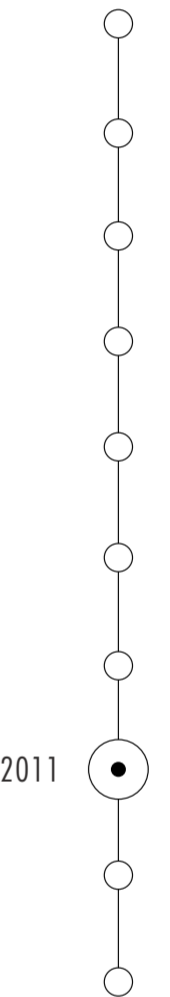
It turned out in Malbecs with notes of fresh or ripe red fruits and of great complexity. Good concentration in the mouth with sweet tannins and fresh and meaty balance.



2011

It was a year of low natural production due to a late frost in the month of November 2010. The climate during ripening was tempered to hot and dry during the period of maturity. The maturity was somewhat advanced but towards the end of the cycle the temperatures dropped and remained cool. This made it possible to wait for the grape to its full phenolic maturity without aromatic losses. Year of great concentration of color, tannin, fat and aromas.

It turned out in Malbecs with notes of ripe black fruit. In fresh areas such as the Uco Valley, notes of ripe red fruits were found along with fresh floral aromas and violets. Great concentration in the mouth with sweet tannins and fleshy texture.



2011

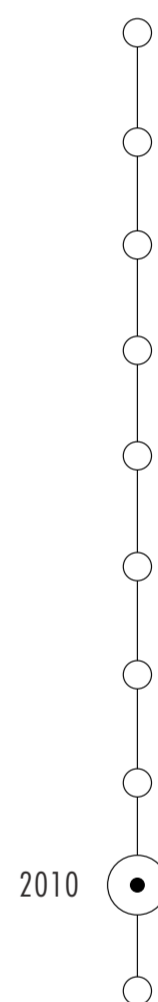
2010

It was a cool year with a late maturity, somewhat rainy towards the end of harvest. Good yields in the vineyard. The maturity was slow and progressive. The aromatic profiles in general were about fresh fruit and floral notes. Year of medium to high concentration, with good aromatic expression.

It turned out in Malbecs with notes of fresh red fruits with floral and herbal notes. The balance in the mouth is also fresh, supported by a lively and balanced acidity. In general we found very elegant and expressive wines.



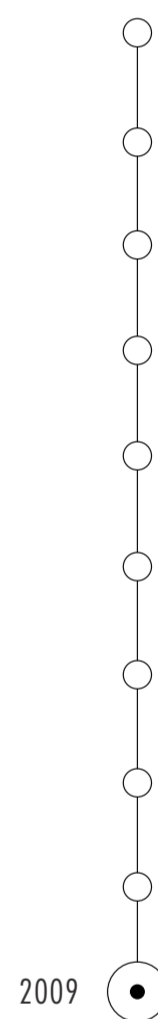
In the Cabernet Sauvignon, Merlot and pyrazinic varieties, it was found a great expression of the spicy, fresh and menthol notes.



2010

2009

It was a warm and dry year during the period of maturity. The maturity was somewhat advanced but towards the end of the cycle the temperatures dropped and remained cool. This made it possible to wait to the grapes' full phenolic maturity without aromatic losses. Year of great concentration of color, tannin, fat and aromas. It turned out in Malbecs with notes of ripe red fruits. In fresh areas such as the Uco Valley, notes of ripe red fruits were found along with fresh floral aromas and violets. Great concentration in the mouth with sweet tannins and fleshy balance.



2009