

















GENERAL ASPECTS

The 2021 harvest has been excellent both in terms of quality and in yield (approximately 10% more kg compared to 2020).

Some factors such as new Malbee and Cabernet Franc plots (3.6 ha) and the recovery of kilos in the grafted vines (Syrah grafted with Petit Verdot and Riesling in 2019) influence the aforementioned increase. Additionally, we have also observed an improvement in the yields of the Malbec and Cabernet Sauvignon plots destined to obtain grapes for the wine entry line segment.

It is very important to highlight that the objective set internally in our team was the production of wines with lower alcohol content made from grapes in optimal conditions of polyphenolic maturity and thanks to a year of benign climate, the 2021 vintage wines will be characterized by fresh and very elegant profiles.

WEATHER

Spring 2020 was dry, with stable temperatures and few frosts (none with excessively low temperatures or too long that could have had a significant impact on the crop).

We observed short-term frosts on 09/28, 10/02 and 10/05 with temperatures ranging between -1.2 ° C and -1.5 °C, which, due to the phenological state of our crop, only had incidence on the Chardonnay plot.

During the second half of October and November the weather behaved in a predictable and favorable manner, which allowed a very good grape setting.

The weather continued within normal parameters for the following months until we approached January, a month that was marked by maximum temperatures lower than we are generally used to and with a higher incidence of rains.

The rainfall continued during the month of February with variable persistence in the different weeks. We observed some extraordinary events (very abundant rainfalls in short periods of time) which led to the fact that the amount of mm. accumulated during the season was at least 40% -50% higher than the historical average.

Faced with this situation, we seek to promote good acration of the bunches through more intensive defoliation. Given the characteristics of our soils (sandy loam) and the presence of constant winds, we have the advantage that even in the case of exceptional events of greater precipitation, we generally do not suffer conditions of excessively high humidity in the canopy and therefore the risks of contracting fungal diseases are not high.

All of this allowed us to harvest grapes in excellent sanitary conditions.

The decrease in maximum temperatures and greater cloudiness cooperated to promote better preservation of malic acid and lower sugar concentration (slower concentration) thus favoring the balance between both maturity levels at lower potential alcohol points.

OTHER CONSIDERATIONS

Finally, we would like to share with you that in 2021 we have had the opportunity to produce our first exponents of the Riesling and Petit Verdot strains grafted in the vineyard. Two varietals on which we have carried out differentiated work in the vineyard and the winery to enhance their profiles, always seeking to obtain wines that are perceived as faithful representatives of their varietals, balanced and elegant. We look forward to sharing with you more information about these productions, which will be initially marketed within our discontinuous line of wines La Espera Reserva Carpe Diem.