



2025

HARVEST REPORT

¡TWO HARVEST IN ONE !



*Every year, we say "no two harvests are alike."
And with each passing season, this statement
proves truer. Nature always surprises us, but the
more closely we observe it with attention, respect,
and humility, and the more we explore and
understand our unique locations, the better we
learn to interpret its richness and dynamism.*

Finca Las Cuchillas – San Pablo, 1400 m | 4593 ft

The season leading up to the 2025 harvest began with a generous winter snowfall, which enriched the water reserves we used for irrigation in spring and summer. This marks the second consecutive year with improved river flow records.

Spring 2024 was surprisingly gentle. The strong Zonda winds of the 2023 season were far behind us, and thankfully, we practically didn't have to worry about frosts either. Temperatures were mild, and the nights were cool and humid – ideal conditions for the vineyard's growth cycle to begin.

As the weeks passed, temperatures gradually increased, and rainfall became more abundant. This led to a growing season where the Uco Valley vineyards achieved good vigor and overall health. On average, the growth rate of the vines was slightly faster than the previous season, coupled with a slight advance in bud break dates for most varieties. By early December, the vine foliage was practically fully developed!

With summer in full swing, temperatures made their presence felt. December, January, and February brought typical conditions with very little rain. February, usually the wettest month in the Valley, passed with virtually no precipitation. This guaranteed the excellent health of our white grapes, but it demanded special attention to ensure proper irrigation and canopy management during the pre-harvest stage.



*Finca Agua de la Jarilla
Gualtallary, 1385 m | 4544 ft*



*Finca Piedra Infinita
Paraje Altamira, 1100 m | 3609 ft*

At this point in the season, we began to anticipate an earlier harvest, which indeed happened, but with varied timing. Gualtallary was the area where maturity accelerated the most, leading us to harvest the first Malbec clusters on February 21st, an early date for the region. Determining the optimal harvest moment at the beginning of the season was a task that demanded our full attention. Our soil-type zoning was key to predicting the pace of grape ripeness in different plots. Our white grapes from Gualtallary were harvested between January 31st and February 12th, while in San Pablo, it was between February 21st and March 12th. The pursuit of freshness was key throughout the process: protecting the clusters from the sun, ensuring the perfect hydration of each plot, and choosing the exact day for harvest (not a day too early, nor a day too late) are the reasons behind the tension and vibrancy of our 2025 whites.

With the same speed, the first ten days of the red grape harvest tested our deep knowledge of the land, our viticulture, and our interpretation in the winery. Everything seemed to indicate we were facing a rapid and early harvest. But with the arrival of March, temperatures began to drop, ambient humidity started to rise, and the pace of ripening suddenly slowed down. Then, the second part of the 2025 harvest began – a completely different chapter. The Malbec in our vineyards in Paraje Altamira or in Las Cerrilladas, Gualtallary, entered a slow phase that required us to check the ripeness daily, convincing us that the second half of the harvest would correspond to a cooler season.



Harvest work – Finca Agua de la Jarilla – Gualtallary, 1385 m | 4544ft

The Cabernet Franc began to arrive around March 20th, and the reds from our Las Cuchillas vineyard in San Pablo, only after March 26th. This slow and sustained final stage of ripening was ideal for developing the structure of our wines.

And to add the touch of drama every harvest needs, a frost forecast for around April 5th definitively marked the end of the harvest: in the first week of April, we harvested our last Bonardas and Cabernet Sauvignon. Fortunately, this time the forecast was not accurate, and after reaching just a few tenths of a degree above freezing, temperatures rose again, and the vineyards went through a mild autumn, slowly turning yellow and storing enough reserves to grow vigorously next season.

The 2025 vintage has given us beautiful experiences and learnings. And it has also left us with great wines where the freshness of the fruit will stand out over the firm tannin structure, and where the imprint of each place will be strongly and transparently seen. Once again, we can say that the places do not belong to us; what we do in each place belongs to us. That's what harvest is about: putting our senses and our work into the places where we cultivate, interpreting all that richness and diversity, always looking towards the mountains, always seeking identity. And with each passing year, we start anew!

No two harvests are alike. Although, sometimes, there are two harvests in one. Cheers!



Work in the Zuccardi Valle de Uco winery – Paraje Altamira, 1100 m | 3609 ft

HARVEST DATES FROM OUR VINEYARDS

FINCA AGUA DE LA JARILLA

Gualtallary

Between January 31st and March 26th

FINCA LA OCULTA

Gualtallary

Between February 5th and April 4th

FINCA LAS CERRILLADAS

Gualtallary

Between February 7th and April 4th

FINCA LOS MEMBRILLOS

Paraje Altamira

Between February 17th and March 31st

FINCA LAS CUCHILLAS

San Pablo

Between February 20th and April 4th

FINCA PIEDRA INFINITA

Paraje Altamira

Between February 21st and March 27th

FINCA CANAL UCO

Paraje Altamira

Between March 25th and April 2nd

THE WINES

The 2025 harvest was a great year in the Uco Valley. The climatic conditions varied by area, allowing each place to express itself clearly, precisely showing its identity through the different varieties.

Our white wines reflect distinct profiles depending on their origin:

San Pablo whites stand out with aromas of white berries, herbs, white flowers, and citrus, with a palate marked by tension, texture, and good depth.

Gualtallary whites show great aromatic complexity, with notes reminiscent of native vegetation, white and yellow flowers and fruits. On the palate, these wines have good texture, juiciness, and tension, with a very complete expression.

For the red wines, quality was high across all areas, resulting in expressive and complex wines:

San Pablo Malbec reveals fresh, tart red fruit aromas like cherry and sour cherry, along with floral and herbal notes, and a palate with good texture and length.

Gualtallary Malbec is characterized by its complexity and aromatic layers, combining red and black fruit, herbs, and spices, with a firm and structured palate, defined texture, and good juiciness.

In Paraje Altamira, the Malbec presents with elegance and depth, featuring aromas of red and blue fruits, and a palate with good texture and structure.



In summary, it was a vintage that allowed for a clear expression of each place. The conditions of each area shaped the character of the wines, which precisely and consistently reflect the character of the Uco Valley.

A remarkable year in terms of quality and style definition.



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