



## FIRST 2017 HARVEST REPORT

### WINTER 2016

Winter temperatures were relatively high, with minimum temperatures of 23°F (-5°C) in Vista Flores and 24.8°F (-4°C) in Lujan de Cuyo. Mendoza is known due to the fact that 85% of the days are sunny. However May was unusual, with 23 cloudy days and intermittent rain.

### SPRING 2016

Spring was cooler than usual. Temperatures were approximately one degree below historical averages. Between September and November, five late frosts killed between 5 and 50% of shoots. Late spring temperatures reached below zero values that delayed flowering and led to berry shatter (cou lure), especially for Malbec grapes.

On October 31, clusters were damaged by the strong Zonda wind.

Between September and December, rainfall ranged from 80 to 120 mm. Therefore, this season was slightly more humid than previous years.

### SUMMER 2017

During January and February, mean temperatures were between one and two degrees higher than historical averages. Veraison started as expected but lasted longer than usual.

Rainfall was well below historical averages. This resulted in extremely healthy berries, free of cryptogamic diseases.

Harvest started on February 3, 20 days earlier than in 2016. The first variety to be harvested was Pinot Noir, which was used to make the base wine for our sparkling wine. As for white varieties, healthy berries yielded outstanding, high-quality wines.

Less clusters and warmer summer temperatures caused other red grapes to ripen 15 days earlier than in 2016; for these varieties, the harvest started on March 2.

Skin thickness is the outstanding feature this year. Devatting created bright-colored wines with intense aromas, especially fruit.

We expect to make deep-colored, highly concentrated wines.



Rogelio Rabino  
Winemaker · Bodega Kaiken  
Mendoza, March, 2017.

