



## **ARGENTO** WINE COMPANY

### **2009 Vintage Report**

The winter of 2008 was quite mild compared to previous years, there was barely any frost or heavy rain. Although there was no snow at the foothills, snow and rain precipitation in the mountains ensured enough water for irrigation during spring and summer.

Blooming started in late September in some areas, but generally happened in October. A minor late frost occurred in October slightly affected the yields in some areas.

At the end of the spring there was some rain which consequently brought a cooling impact at the beginning of the summer; this allowed a good development of the canopy.

Summer was hot and dry; however there were some hail storms that caused damage especially in the East and South regions of Mendoza, and in Cafayate.

Overall temperatures were high, and although there were wide diurnal variations, night temperature was comparatively higher than previous years.

The weather stayed dry from December onwards, only one rainfall was recorded in February and there was no rain at all during harvest time.

The high temperatures in autumn brought forward the beginning of harvest by one to two weeks. The dryness of the season allowed viticulturalists to plan picking rationally according to the conditions in each different wine region. Fermentations were exceptional due to the optimum condition of the grapes.

Malbecs generally show very good colour and feeling in the mouth, being slightly longer than usual. Colours in Cabernets are more intense, the wine itself is ripe, there are no herbaceous flavours and show a great structure. Bonarda bears very good concentration and intense colour. Shiraz and Merlot depending on the area, show concentration and ripeness, in cases reminding marmalade

The white grape harvest was earlier than usual, highly healthy grapes picked gave excellent Chardonnay and Sauvignon Blanc. Torrontes is the most variable variety according to the regions, but in general terms it can be said that it showed good and intense aromatic characteristics.

In general terms, the harvest was 20% lower than expected in quantity, 25% less compared to historical figures. But in regards to high-end grapes the amount picked was average.

In general the 2009 vintage shows great aromatics, round tannins good concentration and excellent colour. Alcohol levels are slightly higher due to the high temperatures experienced by the berries. The present vintage can be compared to 2004, but is fair to say that 2009 wines show better structure and finesse.