

BODEGA  
**TRIVENTO**  
ARGENTINA

*Harvest Report*  
**2015**

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The *Polar* wind's appearance brought the season's first mountain frosts and snowfall in May of 2014. Winter was characterized by very cold mornings and nights. Temperatures began to rise during August's afternoons, causing some varieties to bud early. Irrigation times were increased in some vineyards to protect against potential frost damage.

At the end of August, the *Zonda* wind trumpeted in, bringing with it some snowfall in the mountains. It returned infrequently for what remained of the year, affecting neither flowering nor shoot growth.

Summer began with hot temperatures and some isolated rain, moving the harvest start date up one week. The *Sudestada* wind was temperate, providing only a bit of nighttime relief during Mendoza's hot January. Episodes of the *Sudestada* continued through February and March with more frequency.

The 2015 harvest began on the 27th of January with the Chardonnay grapes used in the base of our sparkling Trivento Brut Nature. These grapes come from our Los Vientos Vineyard located alongside the Maipú winery.

Vineyards Director **Cristian Linares** viewed this harvest as a challenge: *"Weather conditions forced the vineyards and winery teams to pay close attention to selecting the optimal moment to begin harvesting. The results were fantastic, with wines displaying less alcohol, improved acidity and fresher fruit"*.

The weather favored the white grape harvest, especially the Chardonnay and Sauvignon Blanc grapes in the Los Ponchos Vineyard located in Valle de Uco. *"They've got great fruit and freshness with excellent varietal expression on the nose. It's been a spectacular year for Trivento Brut Nature, with the principal varieties of Pinot Noir and Chardonnay achieving truly superb quality"*, notes **Rafael Miranda**, Head Winemaker at Bodega Maipú and specialist in the production of whites and





sparklings. “The white grape fermentation was impeccable. The level of fruit aromas with respect to last year was more than significant”.

In doubling the quantity of high end grapes this year, Trivento has witnessed a harvest without precedent. “We crushed over eight million premium and super-premium grapes this year. This is an enormous advance in terms of winemaking, infrastructure and human resources. It reflects serious growth here at the Trivento”, comments **Germán Di Césare**, Trivento Premium Wines Winemaker.

In total, over 27 million kilograms of grapes arrived at the winery this year; of these, 58% originated at Trivento-owned vineyards located in the main oases of the province. The foremost varieties included Malbec (48%), Syrah (8%) and Chardonnay (7%). “This year we stretched the maceration out

to a full 15-20 days, with the smoothness and freshness of the tannins in mind. This created more complexity and structure on the palate, and produced exceptionally elegant wines. The red grapes that stood out were Malbec and Syrah”, explains **Maximiliano Ortiz**, Trivento Reserve winemaker.

**Victoria Prandina**, Trivento Eolo Winemaker, details the harvest of the icon wine: “We performed a manual harvest in three stages from March 27-31. We processed a total of 14,900 kg of Malbec grapes originating from our 100+ year old vines. This Malbec from Luján de Cuyo possesses noteworthy fruit aromas, especially cherries, raspberries and plums. The colors this year are more profound and intense, and sweet tannins are both smooth and delicate on the palate. The harvest came to a close April 23rd in Los Sauces Vineyard in Tunuyán, with the Malbec grapes used in Trivento Golden Reserve.



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