



# COLOMÉ WINERY

HARVEST 2024 | GRUPO COLOMÉ

After the 2023 harvest, we experienced a rather warm winter with a lot of "zonda" winds. And, as is usual in the **Upper Calchaquí Valley**, we had no precipitation from the end of February 2023 until around Christmas 2023.

Due to a warmer winter particularly, bud break occurred earlier, than usual but unlike the previous season, we did not have late frosts in spring. The combination of strong heat in November and "zonda" winds (strong and hot) affected flowering, preventing good pollination and resulting in lower fertility. We experienced shattering, smaller and lighter clusters, causing a significant decrease in yield.

The rains arrived late this year, only after February 15th, when January is generally the wettest month. Even though we reached the usual amount of precipitation (Cafayate 235mm, Colomé 150mm, El Arenal 187mm, and Altura Máxima 381mm), since the rains were late, we experienced some unexpected water stress which did not help improve yield.

The combination of warm spring and late rains advanced maturity significantly. The harvest turned out to be very early, almost 1 month earlier! We harvested whites the last week of January and the first **Malbecs** the first week of February.

The late rains refreshed the second half of February and the first half of March, slowing down maturity and sugar rise a bit, so we were able to harvest everything with the maturity level and freshness usually seek.

We finished the harvest in the 1st week of April, at Altura Máxima. Fifteen days ahead of schedule.

The heat wave was very strong and, through numerous checks and field visits, we were able to find the best point of ripeness and freshness.

The 2024 vintage is shaping up to be that of a warm year: in the reds with more presence of black fruit, good body and marked tannins, balanced with the sum of good acidity thanks to the search for the best point of ripeness.

The harvest date of the whites was even more crucial in order to maintain. With a wine profile that combines maturity (presence of white fruit and full bodied on the palate) and elegance (aromatic quality).

In addition to the flagship varieties (Malbec and Torrontés), the warm harvest will favour the pyrazine and tannic varieties:

**Sauvignon Blanc:** fewer asparagus notes, more citrus, good body, and freshness. Very nice balance.

**Cabernet Sauvignon:** Few pepper notes, more red and black fruit, this a good bodied wine with great structure and an outstanding balance. A relevant year for the Cabernets of the valley.

**Tannat:** Very fruity and elegant, good body, and silky tannins. A less austere expression.