



2026 HARVEST REPORT

The 2026 harvest at Trivento was shaped by a cool climate profile, with no heatwaves and rainfall above the five-year average. These conditions led to a slow, balanced ripening of the grapes, preserving freshness, natural acidity and aromatic expression. In a context where the Argentine harvest was approximately 8% smaller than the previous year, Trivento concluded its harvest within projected volumes. Notable highlights include excellent fruit health and a clear expression of origin across each of its production areas.

The 2026 wines are shaping up with great varietal precision, fine tannins, moderate alcohol levels and excellent ageing potential, particularly in the premium lines.

CLIMATE OVERVIEW - 2026 SEASON

During the 2025–2026 cycle, Trivento's main wine-growing areas — Luján de Cuyo and The Uco Valley — shared a common climatic trend: moderate average temperatures and a rainfall pattern clearly above average.

-Luján de Cuyo

Average temperatures remained slightly below historical values, with a summer free of extreme heat peaks.

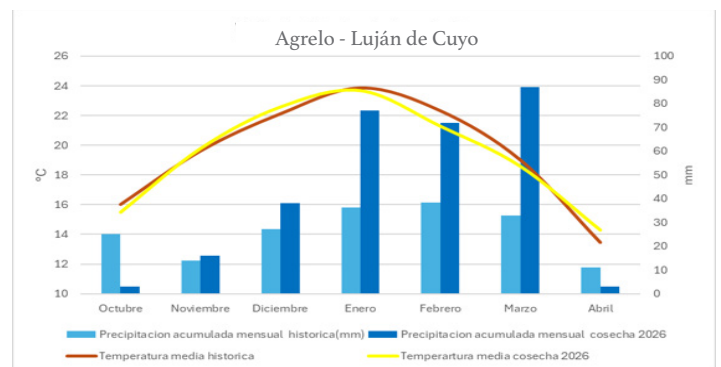
January and February, key months for ripening, delivered cool conditions that favoured a gradual accumulation of sugars and excellent retention of acidity.

Cumulative rainfall between November and March was significantly above average, with notable readings in January, February and March, requiring constant health monitoring of the vineyard.



More than 27 million kilograms of grapes received,
exceeding projections by 1.84%

Producing wineries: Maipú, Drummond and Tres Porteñas
67% own-grown grapes
72% Malbec as the predominant variety



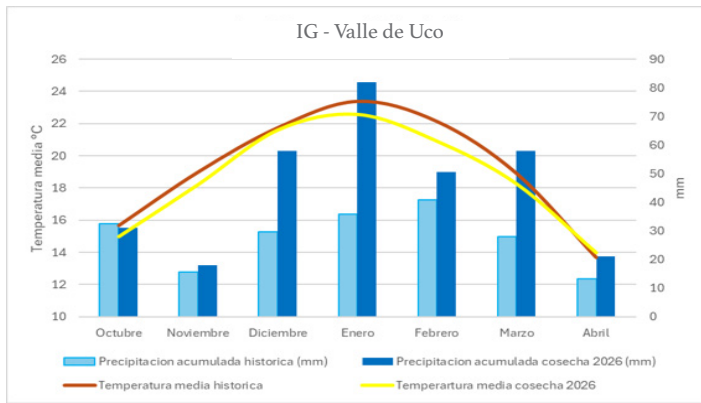
Under these conditions, harvest arrived with well-balanced grapes, healthy skins and outstanding aromatic definition.

-The Uco Valley

Thermal behaviour was similar to Luján de Cuyo, though with slightly lower average temperatures typical of the altitude.

February stood out as the coolest month compared to the historical average, a key factor for the quality of red wines.

Rainfall significantly exceeded historical records, especially in January and March, creating an agronomic challenge that was managed with precision thanks to constant monitoring and the natural drainage characteristics of the soils.



Overall, the 2026 season can be defined as a year of low thermal pressure, greater water stress and an absence of heat stress — ideal conditions for wines with a fresh, elegant profile.

The 2026 harvest at Trivento

Harvest began on 19 January with grapes for White Malbec production, continued with white varieties and concluded with the late reds during the third week of April.

In Luján de Cuyo, the harvest of Malbec grapes for Golden Reserve production began on 13 March in Las Compuertas. Each district contributed well-differentiated profiles, allowing for the creation of complex wines that authentically express the identity of the region.

"The ability of the grapes to reach their optimal ripeness on the vine gave us the time to work in the winery in an organised way, with clean fermentations and always focused on the profile of each wine"

Germán Di Césare

In the Uco Valley, Chardonnay was a standout, clearly reflecting the character of a cool growing season, with vibrant natural acidity, remarkable tension, and expressive citrus and floral aromas. The Malbec harvest began on March 2 in Los Chacayes, with fruit destined for the Malbec–Cabernet Franc blend. These grapes were distinguished by their refined texture, elegant tannins, and exceptional purity of fruit.

Towards the end of March, Cabernet Franc was harvested from Paraje Altamira, showcasing spiced notes, cassis and a well defined structure — a reflection of a slow, measured ripening. Cabernet Sauvignon, from vineyards in Cordon del Plata and Paraje Altamira, closed the harvest, contributing a spiced profile, flowing palate and excellent balance.



SUSTAINABLE VITICULTURE

In a wetter-than-usual year, the network of weather stations, phenological monitoring and soil studies were key tools for anticipating agronomic decisions and reducing health risks.

The 2026 campaign reinforced Trivento's focus on precision viticulture, with efficient irrigation management, rigorous health monitoring and practices aimed at soil care and preserving vineyard balance. These actions made it possible to transform a challenging climatic year into a harvest of great winemaking value, aligned with the winery's commitment to sustainability and excellence.

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