

La gran REVANCHA

BLEND DE BLANCAS
2019

MENDOZA - ARGENTINA

WHEN LIFE BEAT US, LOSERS LOSE,
OPTIMISTS LEARN AND ANALYSE, DECIDE TO PLAY
A REMATCH WITH A NEW STRATEGY,
SEARCHING FOR NEW HORIZONS BECAUSE WE'RE INSPIRED BY CHALLENGE
AND THE PASSION FOR STARTING OVER, THIS GREAT WINE,
GROWN ON THE BEST PIECES OF MENDOZA LAND,
INVITES US TO DISCOVER A NEW WAY TO SEE LIFE.

Z de la Mota

CHENIN BLANC 50 % - SEMILLON 50 %

VINEYARDS

- Location: Agrelo, Luján de Cuyo, and Paraje Altamira, Uco Valley.
- Grape varieties: Chenin Blanc and Semillon.
- Terroir: Agrelo, at 1,050 meters above sea level, deep sandy loam soils. Altamira, at 1,100, silty sand soils on massive calcareous blocks.
- Yield: 6,500 Kilograms per hectare.

HARVEST

- Harvest time: 3rd week in March 2019.
- Hand-harvested, in 18-kilo crates. Bunches were selected in the vineyard.
- Climatic characteristics: A little dry but very cold winter gave way to a cool spring. Though vine shooting was slightly delayed, it turned out to be very even. Summer was somewhat hot and dry for just a few weeks. Later, it was dry and temperatures remained average to average-low until the end of the season. As autumn was mild, ripening was reached smoothly and slowly. The 2019 harvest offered high-quality wines of great aromatic intensity, medium alcohol levels, and great freshness and acidity.

WINEMAKING

- Grapes are cooled down on arrival at the winery to lower the field temperatures
- Whole bunch clusters are lightly pressed in a pneumatic press.
- Fermentation: 50% of the must is fermented in stainless steel tanks, and the remaining 50 percent in new French oak barrels, where they will remain on their lees for 6 months.
- Blended, filtered and bottled in October 2019.

TASTING NOTES

- Color: Pale golden yellow, with greenish hues.
- Nose: Fresh and intense. Floral aromas of acacia and white flowers and fresh fruits such as apricot, peach, and pears are appreciated in this wine. There are also aromas of honey, green tea, and vanilla that result from its ageing.
- Palate: It is a wine of good structure and volume, but at the same time very elegant and fresh. The aromas in the mouth are similar to those of the nose, evoking fruity and dried fruit notes. It is a complex wine with a persistent finish.

Alcohol 13.5%

Serving temperature: Between 11 and 13 °C.

Volume: 750 ml.

Pick drinking: Best if consumed between 2019 and 2034.

Production limited to 2,600 bottles.



REVANCHA
VINOS

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