

LA PRIMERA REVANCHA

MALBEC . 2018

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.

2 de la Mota

MALBEC 93% - CABERNET FRANC 7%

VINEYARDS

- Location: Paraje Altamira, La Consulta in Uco Valley, Mendoza.
- Clonal selection: Malbec Altamira - Cabernet Franc Clone 327.
- Terroir: La Consulta Altamira, at 1,100 meters above sea level. Sandy loam soils on massive calcareous blocks.
- Yield: 6,000 Kilograms per hectare.

HARVEST

- Harvest time: First fortnight in April 2018.
- Climatic characteristics: Spring was cool. After even budding and abundant flower-setting, there was some late frost in November which slightly affected the production. During a few weeks, summer was a little hot and very dry. Later, though it remained dry, temperatures became average to average-low until the end of the season. An early frost on March 25th which affected some areas in Uco Valley partially scorched some of the leaves but did not damage either the quantity or quality of the grapes. Hence, the 2018 harvest offered high-quality, medium to high alcohol wines of refreshing acidity. The red wines of this harvest will undoubtedly be remembered for their excellent quality and elegance.

WINEMAKING

- Hand-harvested.
- Fermentation in small 80-hectoliter tanks; manual pigeage during the first weeks.
- Total maceration time, 21 days.
- Pneumatic pressing at low pressure.
- Malolactic fermentation in tanks.
- Ageing in French oak barrels for 12 months (1/3 new, 1/3 once-used, 1/3 twice-used).
- Mild clarification, no filtering.

TASTING NOTES

- Color: Intense red, purple at the rim.
- Nose: Fragrant. Ripe fruit notes of black cherries and blackberries framed by delicate floral undertones of violets. After being swirled, the wine displays pink peppercorn aromas, caramel, vanilla and toast notes, which result from the oak ageing.
- Palate: It is a fruity, well-bodied, unctuous wine. Tannins are sweet due to the ripeness of grapes. This wine seduces with its lingering finish. It will profit from bottle ageing, building up complexity and aromatic intensity.

Alcohol: 14.5%

Serving temperature: Between 16 °C and 18 °C.

Volume: 750 ml.

Peak drinking: Best if consumed between 2020 and 2040.

Production limited to 10,500 bottles.



REVANCHA
VINOS

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