

REVANCHA

MALBEC . 2014

MENDOZA - ARGENTINA

WHEN LIFE BEATS US LOSERS LOSE
OPTIMISTS LEARN AND ANALYZE DECIDE TO PLAY
A REMATCH WITH A NEW STRATEGY
SEARCHING NEW HORIZONS BECAUSE WHAT INSPIRES US IS CHALLENGE
AND THE PASSION FOR STARTING OVER THIS GREAT WINE,
CREATED ON THE BEST PIECES OF MENDOZA LAND,
INVITES US TO DISCOVER A NEW WAY TO SEE LIFE.

2 de la Moto

MALBEC 96 % - CABERNET FRANC 4 %

Altamira, La Consulta in Uco Valley.

VINEYARDS

- Location: Paraje Altamira, La Consulta, Uco Valley, Mendoza.
- Clonal Selection: Altamira Malbec – Cabernet Franc clon 327.
- Terroir: La Consulta, Altamira is at 1,100 meters above sea level, it has a sand- silty soil on big calcareous blocks.
- Yields: 7,500 Kg per hectare.

HARVEST

- Time of the harvest: Between 7th and 22nd of April.
- Characteristics of the year: Spring time was a little warm and Summer time was also warm but dry In contrast to the harvest 2012, this year the weather conditions during the flowering were warmer as well as at the beginning of summer. Towards the end of the season, temperatures were colder resembling 2011.

WINEMAKING

- Harvest method: hand-picked in 18 kg boxes.
- Fermentation is carried out in 80 Hl. stainless steel tanks. During the first weeks, the wines were homogenized through punch downs, commonly known as "Piagage Manuel" made by hand.
- Maceration: 21 days in total.
- Slightly pressed in a pneumatic press.
- Malolactic fermentation in tanks.
- French oak barrel aging for a period of 12 months: 1/3 brand new, 1/3 second use, 1/3 third use casks.
- Soft clarification, unfiltered.
- Aging 50% in french barrels during 12 months.
- Clarified and bottled with minimum filtration.

TASTING NOTES

- Color: Deep red with vivid violet hues.
- Nose: Intense, evoking fresh red fruits such as black cherries and plums, and floral notes like violets. After swirling the glass, it features delicate aromas of spices which provide this wine with freshness and then scents of vanilla and caramel can be perceived.
- Mouth: It is a fruity forward, thick and well-built wine. This is a persistent wine because of its smooth tannins and nice freshness.

Alcohol 14.3%

Best served: between 16 °C - 18 °C. (60 °F - 62 °F)

Volume 750 ml.

Peak drinking: 2016 - 2025.

Production limited to 10,000 bottles.



REVANCHA
VINOS

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