

REVANCHA

MALBEC . 2016

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 Mota

MALBEC 96 % - CABERNET FRANC 4 %

VINEYARDS

- Location: Paraje Altamira, La Consulta in Uco Valley, Mendoza.
- Clonal Selection: Altamira Malbec – Cabernet Franc clon 327.
- Terroir: Altamira, at 1,100 meters above sea level. Sandy loam soils on massive calcareous soils.
- Yields: 7,500 Kg per hectare.

HARVEST

- Time of the harvest: 2nd and 3rd week in April.
- Characteristics of the year: The 2016 harvest was affected by “El Niño” phenomenon which brought on a cold and rainy spring; therefore, bud-break was delayed in approximately 2 weeks. As summer was rainy and cool, ripening was also delayed in 2 weeks. As a result, red wines turned out highly aromatic, exhibiting fresh, red fruit and floral notes. On the palate, fresh and persistent.

WINEMAKING

- Hand-harvested in 18-kilo crates.
- Fermentation in small 80-hectoliter tanks; manual pump-over during the first weeks.
- Total maceration time, 21 days.
- Pneumatic pressing at low pressure.
- Malolactic fermentation in tanks.
- 50% of the wine was aged for 12 months in French oak barrels (1/3 new, 1/3 once-used and 1/3 twice-used)
- Mild clarification, no filtering.
- Aging 50% in french barrels during 12 months.
- Clarified and bottled with minimum filtration.

TASTING NOTES

- Color: Deep red, violet at the rim.
- Nose: This fragrant wine exhibits ripe fruit such as black plums, blackberries and delicate floral nuances. Once swirled, it displays soft notes of pepper and peppercorn, which emerge to give it freshness, backed by refined hints of caramel.
- Palate: This very fruity wine boasts good body, and a meaty and unctuous character. Its silky tannins and elegant acidity confer freshness and a long finish.

Alcohol 14.5%

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

Volume 750 ml.

Peak drinking: Best if consumed between 2017 and 2025.



REVANCHA
VINOS

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