

# REVANCHA

MALBEC . 2018

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

- Estates: Finca Remota, Altamira.
- Denomination: Altamira, La Consulta in Uco Valley, Mendoza.
- Varietal selections: Malbec Altamira and Cabernet Sauvignon Clone 327
- Terroir: Altamira, at 1,100 meters above sea level. Sandy loam soils over massive calcareous soils.
- Yield: 7,500 K per hectare.

## HARVEST

- Harvest time: Last week in March 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 the 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

- Manual harvest in 18-kilo bins.
- 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.
- 50 % of the wine is aged in French oak barrels for 12 months.
- Mild clarification, no filtering.

## TASTING NOTES

- Color: Deep red, violet at the rim.
- Nose: Fragrant. This wine exhibits ripe fruit such as black plums, blackberries and delicate floral notes. After being swirled, it displays delicate notes of pepper and pink peppercorn which contribute freshness framed by exquisite caramel.
- Palate: This very fruity wine boasts good body, meatiness and an unctuous character. Its tannins are plush and its acidity confers freshness and a persistent finish.

Alcohol 14.2%

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

Content: 750 ml.

Peak drinking: Best if consumed between 2019 and 2027.

Production limited to 17,000 bottles.



REVANCHA  
VINOS

TERRADA 1863 MAYOR DRUMMOND  
LUJÁN DE CUYO - MENDOZA - MENDOZA  
TEL. +54 261 524 1621 / 1622