

LA PRIMERA  
**REVANCHA**  
MALBEC . 2013  
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 980 to 1,100 meters above sea level; sandy lime soils on massive calcareous blocks.
- Yield: 6,000 Kilograms per hectare.

### HARVEST

- Harvest time: From 10 to 25 April.
- Climatic characteristics: in contrast to the 2012 harvest, this vintage experienced warmer weather both at the flowering stage and at the beginning of summer. Temperatures were colder towards the end of the season, like in 2011.

### WINEMAKING

- Hand-harvested.
- Fermentation in small 80-hectoliter tanks; manual pump-over during the first few weeks.
- 21 day maceration.
- Pneumatic pressing at low pressure.
- Malolactic fermentation in tanks.
- Ageing in 1/3 new, 1/3 once-used and 1/3 twice-used French oak barrels.
- Mild clarification, no filtering.

### TASTING NOTES

- Color: deep red, violet at the rim.
- Nose: intense, with fresh fruit notes of blackberries and black cherries, and floral violet accents. After the wine is swirled, spices like peppercorn and vanilla emerge followed by caramel and toast hints from the oak ageing.
- Palate: it is a fruity, full-bodied and unctuous wine. It boats sweet tannins due to the perfect ripeness of the grapes. Persistent finish. Bottle-ageing will contribute increasing complexity and aromatic intensity.

Alcohol level: 14.3%

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

Volume: 750 ml.

Maturity: best if consumed between 2016 and 2036.



REVANCHA  
VINOS

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