

LA PRIMERA REVANCHA

CHENIN BLANC . 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.

Z de la Moto

CHENIN BLANC 100%

VINEYARDS

- Location: Agrelo, Luján de Cuyo, Mendoza.
- Clonal Selection: Chenin, Luján de Cuyo.
- Terroir: Agrelo, at 1,050 meters above sea level. Deep silt loam soils.
- Yield: 6,000 Kilograms per hectare.

HARVEST

- Harvest time: 1st 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 in the high areas of Luján de Cuyo. During the few weeks of summer, it 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 white wines which resulted from early-ripening grapes, with medium to high alcoholic strength and refreshing acidity, partly like those from 2017.

WINEMAKING

- Grapes are cooled down on arrival at the winery.
- Bunches are slightly pressed whole in a pneumatic press.
- Fermentation: 80% of the must is fermented in stainless steel tanks; the remaining 20% is fermented in new French oak barrels for 6 months.
- Blending, filtering and bottling.

TASTING NOTES

- Color: Pale golden yellow, greenish at the rim.
- Nose: Fresh, elegant and intense. This wine delivers floral aromas and fresh white fruit like apricot and peach enhanced by honey undertones. It features a balanced combination of dry fruit and delicate coconut, tea and caramel aromas which produce a distinguished and complex white wine.
- Palate: A gentle attack ushers refreshing acidity and aromatic complexity. The aftertaste follows through the delicate aromas on the nose while evoking citrus and nutty notes. An elegant wine with a lingering finish.

Alcohol: 13.6%

Serving temperature: Between 11°C and 13 °C.

Volume: 750 ml.

Peak drinking: Best if consumed between 2018 and 2028.



REVANCHA
VINOS

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