

LA GRAN REVANCHA

BLEND . 2022

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 55% - CABERNET SAUVIGNON 25% - CABERNET FRANC 15% - PETIT VERDOT 5%

VINEYARDS

- Location: Paraje Altamira, La Consulta in Uco Valley, and Mayor Drummond in Luján de Cuyo, Mendoza.
- Varietal selections: Malbec Luján and Altamira, Cabernet Sauvignon Clone 337, Petit Verdot Margaux selection and Cabernet Franc Clone 327.
- Terroir: Altamira, at 1,100 meters above sea level, sandy loam over massive calcareous blocks. Mayor Drummond, at 950 meters above sea level; deep sandy loamy soil.
- Yield: 5,000 Kilogrames per hectare.

HARVEST

- Climatic characteristics: The cycle began with good and even budding, both in Luján de Cuyo and the Uco Valley. Spring was cool and dry with some late frosts that affected the production of some vineyards. The summer was mild to hot, especially for three weeks with highs above 35°C, but the nights were always cool, so the grapes preserved their acidity and floral aromas. The beginning of autumn was cold, with some early frosts in certain areas. At the end of the cycle returned to the usual warm temperate climate, with cool nights and dry days. Due to their aromatic intensity and mouthfeel, these harvested grapes at the end of the cycle represent the characteristics of the vintage.

WINEMAKING

- Hand harvested, in 18 kilogram crates.
- Fermentation in 50 hectoliter tanks; manual pigeage during the first weeks.
- Macerated for 25 days in 50-hectoliter tanks.
- Pneumatic pressing at low pressure.
- Malolactic fermentation in vats.
- Ageing for 16 months in French oak barrels (medium toast, untoasted heads).
- Mild clarification, no filtering.

TASTING NOTES

- Color: Deep red, violet at the rim.
- Nose: Powerful, with ripe red fruit notes; plums, black cherries and raspberries aromas stand out backed by a floral touch. Spices such as pink peppercorn and white pepper introduce vanilla and caramel scents.
- Palate: Complex, full-bodied and unctuous wine. It boasts soft and sweet tannins due to the perfect ripeness of the grapes. Persistent finish. Bottle-ageing will contribute increasing complexity and aromatic intensity.

Alcohol: 14.6%

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

Volume: 750 ml.

Peak drinking: Best if consumed between 2024 and 2052.

Production limited to 3.504 bottles.



REVANCHA
VINOS

TERRADA 1863 MAYOR DRUMMOND
LUJÁN DE CUYO - MENDOZA - MENDOZA
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