

LA PRIMERA REVANCHA

MERLOT . 2022

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 Mesa

MERLOT 100 %

VINEYARDS

- Location: Uco Valley, Mendoza.
- Clonal selection: old masal selection of Merlot.
- Terroir: 1,250 meters above sea level; silty sand, stony and very permeable.
- Yield: 6,000 Kilograms per hectare.

HARVEST

- Harvest time: Mid-March 2022.
- 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-kilo crates.
- 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.
- Ageing in 1/3 new, 1/3 once-used and 1/3 twice-used French oak barrels for 12 months.
- Mild clarification, no filtering.
- Bottled in September 2023.

TASTING NOTES

- Color: Intense and bright red.
- Nose: Complex and intense. Initially, this wine displays red fruits, cherries, and violets, along with marked aromas of spices such as black and pink pepper. When swirling the glass, dried fruits such as plums and figs are perceived, later vanilla and caramel.
- Palate: The aromatic complexity also appears in the mouth, and undoubtedly, it is because of the fresh scents of spices that give it great persistence. Its tannins are ripe and give it great concentration and body, but it stands out for its softness and elegance.

Alcohol: 14.7%

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

Volume: 750 ml.

Pick drinking: Best if consumed between 2024 and 2034.

Production limited to 3,490 bottles.



REVANCHA
VINOS

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