LA PRIMERA
REVANCHA

CHENIN BLANC . 2019

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

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 sandy loam soils.
-Yield: 6,000 Kilograms per hectare.

HARVEST

-Harvest time: 3rd week in March 2019.
-Climatic characteristics: A little dry but very cold winter gave way to a cool spring. Though vine shooting was slightly delayed, it turned out to be very even. Summer was somewhat hot and dry for just a few weeks. Later, it was dry but temperatures remained average to average-low until the end of the season. As autumn was mild, ripening was reached smoothly and slowly. The 2019 harvest offered high-quality wines of great aromatic intensity, medium alcohol levels, great freshness and acidity.

WINEMAKING

-Grapes are cooled down on arrival at the winery.
-Whole bunch clusters are lightly pressed in a pneumatic press.
-Fermentation: 80% of the must is fermented in stainless steel tanks, and the remaining 20% is fermented in new French oak barrels for 6 months.
-Blended, filtered and later bottled in October 2019.

TASTING NOTES

-Color: Pale golden yellow, greenish at the rim.
-Nose: Fresh, elegant and intense. This wine delivers floral aromas and fresh white fruit notes of 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 harmonious refreshing acidity and aromatic complexity. The aftertaste aromas follow through the delicate aromas on the nose while evoking citrus and nutty notes. An elegant wine with a lingering finish.

Alcohol: 13.7%
Serving temperature: Between 11ºC and 13 ºC.
Volume: 750 ml.
Peak drinking: Best if consumed between 2019 and 2029.
Production limited to 6,600 bottles.

REVANCHA VINOS

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