LA PRIMERA
REVANCHA

CHENIN BLANC . 2021

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.

Zdelo Mista

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 2021.
-Climatic characteristics: Spring, as in previous years, surprised us with a medium-intensity late frost, which had diverse consequences depending on the different areas. While the average temperature in October was similar to the previous year, the minimum temperature was lower. This fact could explain the inflorescence damage and the decrease in production. November and December were dry, and the average temperatures were lower than in the same period of the previous year, resulting in well-developed and growing vineyards. There were three warm weeks in summer, but then the temperatures dropped, ending in lower averages for each month, a phenomenon that explains the slow maturity of the grapes, the acidity preservation, and freshness. In February and part of March, there were heavy rains. Then the weather continued cool and dry. The 2021 white wines own good aromatic intensity and scents of fresh fruit and flowers, good concentration, structure, freshness, and a persistent finish.

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 September 2021.

TASTING NOTES

-Color: Pale golden yellow, greenish at the rim.
-Nose: Fresh, elegant and intense. This wine delivers floral aromas and fresh white fruit scents 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 perfumes follow through the delicate aromas on the nose while evoking citrus and nutty hints. An elegant wine with a lingering finish.

Alcohol: 13.9%
Serving temperature: Between 11ºC and 13 ºC.
Volume: 750 ml.
Peak drinking: Best if consumed between 2022 and 2032.
Production limited to 3,224 bottles.

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