LA PRIMERA
REVANCHA

CHENIN BLANC . 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 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 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

-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 2022.

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: 13.8%
Serving temperature: Between 11°C and 13 °C.
Volume: 750 ml.
Peak drinking: Best if consumed between 2022 and 2032.
Production limited to 3,514 bottles.

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