LA PRIMERA
REVANCHA

CHENIN BLANC . 2024

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: Last week in February 2024.
-Climatic characteristics: Harvest 2024 has been one of the best. Spring was chill and dry, and same as previous years, there have been late frosts. Sprouting in both, white and red wine straines, was generally even and with normal timing. This has been a dry and very healthy vintage. Most of the producers had done three treatments to control Powdery Mildew and Peronospora along the whole term, which means those are extremely healthy vineyards with high level of organic handling. About temperature, January, February and beginning of March were significantly warmer than the average for that time of the year. On the contrary, end of cycle months, April and May, were remarkably colder than monthly means of historical averages. This change at the end of the period of maturity made most of the harvests delayed, leaving the grapes longer in the vines, which gave them more richness and better balance. White wines have intense fruity aromas, both, mature and fresh, fruits and floral; good volume in palate, feels unctuous and refreshing at the same time due to its correct acidity level. About the reds, they have strong color and important fruit intensity and concentration, as well as the whites.

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 2024.

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 2025 and 2035.
Production limited to 7,856 bottles.

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