# LA GRAN REVANCHA

## BLEND . 2023

MENDOZA - ARGENTINA

WHEN LIFE BEATS US LOSERS LOSE
OPTIMISTS LEARN AND ANALYZE DECIDE TO PLAY
A REMATCH WITH A NEW STRATEGY
SEARCHING NEW HORIZONS BECAUSE WHAT INSPIRES US IS CHALLENGE
AND THE PASSION FOR STARTING OVER THIS GREAT WINE,
CREATED ON THE BEST PIECES OF MENDOZA LAND,
INVITES US TO DISCOVER A NEW WAY TO SEE LIFE.

2 de la Mota

MALBEC 55% - CABERNET SAUVIGNON 25% - CABERNET FRANC 15% - PETIT VERDOT 5%




## VINEYARDS

-Location: Paraje Altamira, La Consulta in Uco Valley, and Mayor Drummond in Luján de Cuyo, Mendoza.
-Varietal selections: Malbec Luján and Altamira, Cabernet Sauvignon Clone 337, Petit Verdot Margaux selection and Cabernet Franc Clone 327.
-Terroir: Altamira, at 1,100 meters above sea level, sandy loam over massive calcareous blocks. Mayor Drummond, at 950 meters above sea level; deep sandy loamy soil.
-Yield: 5,000 Kilogrames per hectare.

## HARVEST

-Harvest time: 2nd fortnight in April 2023.
-Climatic characteristics: The late frost that occurred at the end of October and the beginning of November had serious consequences on the production, making the 2023 harvest the lowest in over 20 years. Despite these phenomena, the nobility of the vine allowed us to produce good wines, both white, rosé, and red. The summer, in general, was very dry with high temperatures in December and January, the months of February and March were slightly cooler, and the grapes continued, in general, with a good balance of acidity and sugar accumulation. The wines produced in this vintage are very interesting and intensely fruity. All these characteristics ensure good ageing potential.

## WINEMAKING

-Hand harvested, in 18 kilogram crates.
-Fermentation in 50 hectoliter tanks; manual pigeage during the first weeks.
-Macerated for 25 days in 50-hectoliter tanks.
-Pneumatic pressing at low pressure.
-Malolactic fermentation in vats.
-Ageing for 16 months in French oak barrels (medium toast, untoasted heads).
-Mild clarification, no filtering.
- Bottled in November 2024.

## TASTING NOTES

-Color: Deep red, violet at the rim.
-Nose: Powerful, with ripe red fruit notes; plums, black cherries and raspberries aromas stand out backed by a floral touch. Spices such as pink peppercorn and white pepper introduce vanilla and caramel scents.
-Palate: Complex, full-bodied and unctuous wine. It boasts soft and sweet tannins due to the perfect ripeness of the grapes. Persistent finish. Bottle-ageing will contribute increasing complexity and aromatic intensity.

Alcohol: 14.5%
Serving temperature: Between 16 ºC and 18 ºC.
Volume: 750 ml.
Peak drinking: Best if consumed between 2025 and 2053.
Production limited to 3.600 bottles.

REVANCHA VINOS

TERRADA 1863 MAYOR DRUMMOND
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