la gran REVANCHA

BLEND DE BLANCAS 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.

2 de la Mosta

CHENIN BLANC 50 % - SEMILLON 50 %



VINEYARDS

-Location: Agrelo, Luján de Cuyo, and Paraje Altamira, Uco Valley.
-Grape varieties: Chenin Blanc and Semillon.
-Terroir: Agrelo, at 1,050 meters above sea level, deep sandy loam soils. Altamira, at 1,100, silty sand soils on massive calcareous blocks.
-Yield: 6,500 Kilograms per hectare.

HARVEST

-Hand-harvested, in 18-kilo crates. Bunches were selected in the vineyard.
-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.

WINEMAKING

-Grapes are cooled down on arrival at the winery to lower the field temperatures
-Whole bunch clusters are lightly pressed in a pneumatic press.
-Fermentation: 50% of the must is fermented in stainless steel tanks, and the remaining 50 percent in new French oak barrels, where they will remain on their lees for 6 months.
-Blended, filtered and bottled.

TASTING NOTES

-Color: Pale golden yellow, with greenish hues.
-Nose: Fresh and intense. Floral aromas of acacia and white flowers and fresh fruits such as apricot, peach, and pears are appreciated in this wine. There are also aromas of honey, green tea, and vanilla that result from its ageing.
-Palate: It is a wine of good structure and volume, but at the same time very elegant and fresh. The aromas in the mouth are similar to those of the nose, evoking fruity and dried fruit hints. It is a complex wine with a persistent finish.

Alcohol 13.7%
Serving temperature: Between 11 and 13 ºC.
Volume: 750 ml.
Pick drinking: Best if consumed between 2021 and 2036.
Production limited to 1,600 bottles.

REVANCHA VINOS

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