la gran REVANCHA

BLEND DE BLANCAS 2025

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 Misto

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

-Harvest time: Last week in February 2025.
-Hand-harvested, in 18-kilo crates. Bunches were selected in the vineyard.
-Climatic characteristics: This vintage and its wines will be remembered for the great quality of its white wines and for very good, fresh red wines. The winter was one of the coldest in recent years, and it allowed to quickly accumulate the chilling hours needed to break dormancy and achieve a very even and homogeneous budding. Additionally, The Andes received significant snowfall, which translated into sufficient irrigation water throughout the growing cycle. Spring was relatively cool and dry. Bud break occurred at the expected times for the different varieties across various regions. Summer began warm and dry. December, January, and the first two weeks of February were very warm, causing many grapes, especially white varieties, to ripen early, and harvest began two to three weeks ahead of schedule, with very good aromatic intensity, freshness, and volume on the palate. Rains in late February and early March, and then a very slow ripening finish, with mild days and cool nights, resulted in wines that were quite different from those at the start of the season. We could say it was a different harvest, somewhat atypical and varied. Early for most white wines and some reds (in this case, fresh, floral, with medium body, structure, and length). Then came the final phase, with wines showing ripe fruit on the nose, very good volume in the mouth, fleshy texture, and good roundness.

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 13.9%
Serving temperature: Between 11 and 13 ºC.
Volume: 750 ml.
Pick drinking: Best if consumed between 2025 and 2035.
Production limited to 803 bottles.

REVANCHA VINOS

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