la gran REVANCHA

BLEND DE BLANCAS
2026

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 y Paraje Altamira, Valle de Uco.
-Grapes varieties: Chenin Blanc y Semillon.
-Terroir: Agrelo, at 1,050 meters above sea level, deep sandy loam soils planted in 1948.
Altamira, at 1,100, silty sand soils on massive calcareous blocks, planted in 1957
-Yield: 6,500 Kg/hectárea.

HARVEST

-Harvest time: Last week in February 2026.
-Hand-harvested, in 18-kilo crates. Bunches were selected in the vineyard.
-Climatic characteristics: The 2026 vintage was characterized by moderate yields and outstanding quality, marked by a cold winter, late frosts, and a summer with moderate temperatures and higher rainfall. The frosts led to reduced yields, while the lower temperatures, particularly during February, favored slow and balanced ripening, allowing the grapes to retain excellent freshness and aromatic expression. The red wines show great color intensity, concentration, fruit expression, and ripe, well-rounded tannins, while the whites stand out for their aromatic intensity, freshness, and balance. Overall, the combination of lower yields and extended ripening resulted in wines with strong varietal identity, balance, and very good ageing potential, making 2026 one of the most interesting vintages of recent years.

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. During this period, bâtonnage (lees stirring) is performed to achieve greater complexity, body, and mouthfeel.
-Blended, filtered and bottled in July 2026

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 8 and 12 ºC.
Volume: 750 ml.

REVANCHA VINOS

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