LA PRIMERA
REVANCHA

CHENIN BLANC . 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 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 2025.
-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.
-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.
-Filtered and later bottled in August 2025.

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 2026 and 2036.
Production limited to 5,400 bottles.

REVANCHA VINOS

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