LA PRIMERA
REVANCHA

CHENIN BLANC . 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 Misto

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.
-Planting year: 1948
-Yield: 6,000 Kilograms per hectare.

HARVEST

-Harvest time: Last week in February 2026.
-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.
-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. During this period, bâtonnage (lees stirring) is performed to achieve greater complexity, body, and mouthfeel.
-Filtered and later bottled in July 2026.

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: 13.7%
Serving temperature: Between 8ºC and 12 ºC.
Volume: 750 ml.

REVANCHA VINOS
TERRADA 1863 MAYOR DRUMMOND
LUJÁN DE CUYO - MENDOZA - MENDOZA
TEL. +54 261 524 1621 / 1622