LA PRIMERA REVANCHA

MALBEC . 2022

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

MALBEC 93% - CABERNET FRANC 7%



VINEYARDS

-Location: Paraje Altamira, La Consulta in Uco Valley, Mendoza.
-Clonal selection: Malbec Altamira - Cabernet Franc Clone 327.
-Terroir: La Consulta Altamira, at 1,100 meters above sea levell. Sandy loam soils on massive calcareous blocks.
-Yield: 6,000 Kilograms per hectare.

HARVEST

-Harvest time: First fortnight in April 2022.
-Climatic characteristics: The cycle began with good and even budding, both in Luján de Cuyo and the Uco Valley. Spring was cool and dry with some late frosts that affected the production of some vineyards. The summer was mild to hot, especially for three weeks with highs above 35°C, but the nights were always cool, so the grapes preserved their acidity and floral aromas. The beginning of autumn was cold, with some early frosts in certain areas. At the end of the cycle returned to the usual warm temperate climate, with cool nights and dry days. Due to their aromatic intensity and mouthfeel, these harvested grapes at the end of the cycle represent the characteristics of the vintage.

WINEMAKING

-Hand-harvested.
-Fermentation in small 80-hectoliter tanks; manual pigeage during the first weeks.
-Total maceration time, 21 days.
-Pneumatic pressing at low pressure.
-Malolactic fermentation in tanks.
-Ageing in French oak barrels for 12 months (1/3 new, 1/3 once-used, 1/3 twice-used).
-Mild clarification, no filtering.

TASTING NOTES

-Color: Intense red, purple at the rim.
-Nose: Fragrant. Ripe fruit aromas of black cherries and blackberries framed by delicate floral undernotes of violets. After being swirled, the wine displays pink peppercorn hints, caramel, vanilla and toast scents, which result from the oak ageing.
-Palate: It is a fruity, well-bodied, unctuous wine. Tannins are sweet due to the ripeness of grapes. This wine seduces with its lingering finish. It will profit from bottle ageing, building up complexity and aromatic intensity.

Alcohol: 14.5%
Serving temperature: Between 16 ºC and 18 ºC.
Volume: 750 ml.
Peak drinking: Best if consumed between 2024 and 2036.
Production limited to 6,628 bottles.

REVANCHA VINOS
TERRADA 1863 MAYOR DRUMMOND
LUJÁN DE CUYO - MENDOZA - MENDOZA
WWW.REVANCHAVINOS.COM