LA PRIMERA
REVANCHA
MERLOT . 2023
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

MERLOT 100 %



VINEYARDS

-Location: Uco Valley, Mendoza.
-Clonal selection: old masal selection of Merlot.
-Terroir: 1,250 meters above sea level; silty sand, stony and very permeable.
-Yield: 6,000 Kilograms per hectare.

HARVEST

-Harvest time: Mid-March 2023.
-Climatic characteristics: The late frost that occurred at the end of October and the beginning of November had serious consequences on the production, making the 2023 harvest the lowest in over 20 years. Despite these phenomena, the nobility of the vine allowed us to produce good wines, both white, rosé, and red. The summer, in general, was very dry with high temperatures in December and January, the months of February and March were slightly cooler, and the grapes continued, in general, with a good balance of acidity and sugar accumulation.
The wines produced in this vintage are very interesting and intensely fruity. All these characteristics ensure good ageing potential.

WINEMAKING

-Hand-harvested in 18-kilo crates.
-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 1/3 new, 1/3 once-used and y 1/3 twice-used French oak barrels for 12 months.
-Mild clarification, no filtering.
-Bottled in November 2025.

TASTING NOTES

-Color: Intense and bright red.
-Nose: Complex and intense. Initially, this wine displays red fruits, cherries, and violets, along with marked aromas of spices such as black and pink pepper. When swirling the glass, dried fruits such as plums and figs are perceived, later vanilla and caramel.
-Palate: The aromatic complexity also appears in the mouth, and undoubtedly, it is because of the fresh scents of spices that give it great persistence. Its tannins are ripe and give it great concentration and body, but it stands out for its softness and elegance.

Alcohol: 14.3%
Serving temperature: Between 14 ºC - 16 ºC.
Volume: 750 ml.
Ageing potential: 20 years.

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