REVANCHA

MALBEC . 2024

MENDOZA-ARGENTINA

WHEN LIFE BEATS US LOSERS LOSE
OPTIMISTS LEARN AND ANALYZE DECIDE TO PLAY
A REMATCH WITH A NEW STRATEGY
SEARCHING NEW HORIZONS BECAUSE WHAT INSPIRES US IS CHALLENGE
AND THE PASSION FOR STARTING OVER THIS GREAT WINE,
CREATED ON THE BEST PIECES OF MENDOZA LAND,
INVITES US TO DISCOVER A NEW WAY TO SEE LIFE.

2da la Misma

MALBEC 96 % - CABERNET FRANC 4 %

-Paraje Altamira, La Consulta en Valle de Uco.

VINEYARDS

-Estates: Finca Remota, Altamira.
-Denomination: Altamira, La Consulta in Uco Valley, Mendoza.
-Varietal selections: Malbec Altamira and Cabernet Sauvignon Clone 327
-Terroir: Altamira, at 1,100 meters above sea level. Sandy loam soils over massive calcareous soils.
-Yield: 6,000 K per hectare.

HARVEST

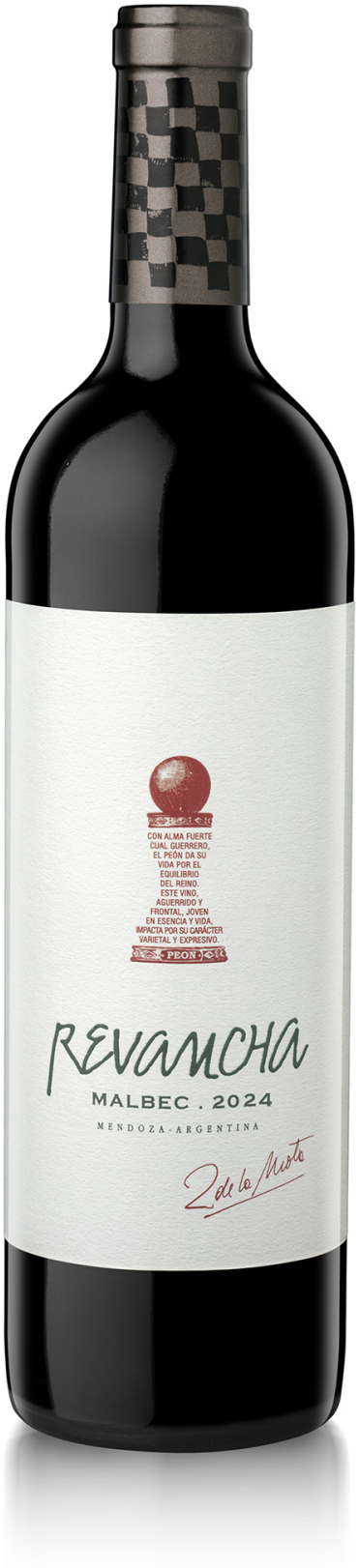
-Harvest time: Mid-March 2024.
-Climatic Characteristics: Harvest 2024 has been one of the best. Spring was chill and dry, and same as previous years, there have been late frosts. Sprouting in both, white and red wine straines, was generally even and with normal timing. This has been a dry and very healthy vintage. Most of the producers had done three treatments to control Powdery Mildew and Peronospora along the whole term, which means those are extremely healthy vineyards with high level of organic handling. About temperature, January, February and beginning of March were significantly warmer than the average for that time of the year. On the contrary, end of cycle months, April and May, were remarkably colder than monthly means of historical averages. This change at the end of the period of maturity made most of the harvests delayed, leaving the grapes longer in the vines, which gave them more richness and better balance. White wines have intense fruity aromas, both, mature and fresh, fruits and floral; good volume in palate, feels unctuous and refreshing at the same time due to its correct acidity level. About the reds, they have strong color and important fruit intensity and concentration, as well as the whites.

WINEMAKING

-Manual harvest in 18-kilo bins.
-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.
-50 % of the wine is aged in French oak barrels for 12 months.
-Mild clarification, no filtering.
-Bottled in October 2025.

TASTING NOTES

-Color: Deep red, violet at the rim.
-Nose: Fragrant. This wine exhibits ripe fruit such as black plums, blackberries and delicate floral aromas. After being swirled, it displays delicate hints of pepper and pink peppercorn which contribute freshness framed by exquisite caramel.
-Palate: This very fruity wine boasts good body, meatiness and an unctuous character. Its tannins are plush and its acidity confers freshness and a persistent finish.



Alcohol 14.4%
Serving temperature: Between 16 °C and 18 °C.
Content: 750 ml.
Peak drinking: Best if consumed between 2025 and 2032.
Production limited to 10,700 bottles.

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