REVANCHA

MALBEC . 2025

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.

2 de la Mota

MALBEC 96 % - CABERNET FRANC 4 %

-Paraje Altamira, La Consulta en Valle de Uco.

VINEYARDS

-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 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

-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 January 2026.

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 14 ºC and 16 ºC.

Content: 750 ml.

REVANCHA VINOS

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