



Escorihuela Gascón

## Escorihuela Gascón Malbec.



**OVERVIEW:** "Escorihuela Gascón is made with grapes from selected parcels. This tradition started in 1884 with the foundation of the winery. For more than 130 years, we have been searching for our terroir's exceptional typicity and aromatic expression to provide each of our wines with a unique personality."

**GROWING & HARVEST CONDITIONS:** Our Agrelo vineyard sits in a low area of Luján de Cuyo. The winds that descend from the Andes Mountains favor a cool climate and great thermal amplitude due to a hill located in the eastern region that cages such winds. This vineyard has homogeneous sandy-loam soils facilitating water drainage, optimal root development, and ensuring a natural vigor control of strains with a good fruit balance. The grapes sourced from this vineyard deliver wines with good volume, desired alcohol level, intensity, aging potential, and typicity.

**GRAPE VARIETY:** 100% Malbec.

**VINEYARD REGION:** Agrelo.

**WINE ANALYSIS:** Alc/ Vol: 13,8%.

**MATURATION:** 60% of the wine was aged in French and American oak for 8 months.

**SIGHT:** Bright and intense ruby red with purple highlights.

**NOSE:** Characterized by a pleasant varietal typicity with aromas of fruits such as blackberries, cranberries, and plums. Some spicy and toasty notes appear from its oak aging.

**PALATE:** Juicy and flavorful mouthfeel. Complex with fruity, balsamic, and spicy flavors. Smooth tannins and a good balance between alcohol and freshness. Long finish with a fruity aftertaste.

**PEAK DRINKING:** 8 years.

**LAST HARVEST:** 2021.