



Escorihuela Gascón Pequeñas Producciones. Malbec.



Escorihuela Gascón

OVERVIEW: "Every bottle of Pequeñas Producciones highlights the typicity of each varietal. We select the best terroir for each of the varieties that are part of this ultra-premium range of wines to deliver their purest expression to the bottle."

Matias Ciciani, Winemaker. Escorihuela Gascón.

GROWING & HARVEST CONDITIONS: This Malbec is sourced from four different vineyards: Las Compuertas and La Consulta, vines with more than 100 years old and deep clay loam soils, Vistaflores, with sandy-loam soils covered by calcareous rocks; and our estate-owned vineyard located in El Cepillo, an area with a rocky surface rich in calcium carbonate and a sandy-loam texture. Season 2021 was colder than 2020, and higher precipitations during January and March resulted in a slow and progressive ripeness. Late spring frosts affected yields in general throughout the province of Mendoza, with a higher impact on white varieties. The quality and sanity was remarkable, delivering grapes with intense color concentration, appropriate polyphenolic ripeness in red varieties, and optimal sugar and acid levels that resulted in a unique and memorable harvest.

GRAPE VARIETY: 100% Malbec.

VINEYARD REGION: Las Compuertas (Luján de cuyo), Chacayes (Tunuyán), La Consulta (San Carlos) and "Finca el Cepillo", (Valle de Uco, orgánico).

WINE ANALYSIS: Alc/ Vol: 13,7%.

MATURATION: Aged for 10 months in French oak barrels.

SIGHT: Bright and concentrated red color with purple tones.

NOSE: Captivating aromas of ripe fruits such as plums, cherries, and blueberries. Notes of fresh violet and wild berries combine with earthy, smoky, and spicy hints.

PALATE: Broad and juicy with a sweet and fruity mouthfeel. Dry, fresh and flavourful midpalate Its young and velvety tannins are in balance with its fruity, persistence and intense finish.

PEAK DRINKING: 10 years.

LAST HARVEST: 2021.