ESCORIHUELA GASCÓN

GRAN RESERVA · CHARDONNAY 2025

OVERVIEW | "Gran Reserva wines are born right from the heart of our Agrelo estate. They embody the terroir's highest expression and the quality, complexity, and elegance of the grapes used to make these wines." Matías Ciciani, Winemaker at Escorihuela Gascón.



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.

The 2024–2025 season was characterized by a spring with low incidence of late frosts and isolated hail events, neither of which affected vine health or yields. Favorable spring weather conditions promoted optimal vegetative growth, excellent fruit set, and an early advancement of the phenological cycle, leading to an early harvest in high-altitude areas at the start of the picking season. January and February brought very warm conditions, with more than 20 days exceeding 33 °C (91 °F), accelerating the ripening of varieties such as Malbec and Pinot Noir, which in some cases were harvested simultaneously with certain white varieties, particularly in the Uco Valley. In March, maximum temperatures dropped to around 28 °C (82 °F), accompanied by some rainfall, which slowed the harvest pace and delayed ripening, extending picking into early April. Throughout the season, vineyard health was excellent, with minimal incidence of fungal diseases.In conclusion, the 2025 harvest proved challenging due to the precision required in determining optimal picking dates, especially in such an early and demanding cycle. The result was a production of wines with strong character and typicity: whites showing great freshness, and reds with high concentration, aromatic expressiveness, and balance, with remarkable aging potential.

SIGHT | Bright yellow with golden hues.

NOSE | Marked varietal typicity with aromas of lime, pears and pineapple. Presence of some mineral notes in combination with that of linden flower, orange blossom, honey and toasty hints provided by oak aging.

PALATE | Buttery yet refreshing mouthfeel. Delicate vanilla, white fruits, and stone fruits flavors. It is balanced and elegant, with good acidity, a long finish, and a fruity aftertaste.

GRAPE VARIETY
100% Chardonnay.

VINEYARD REGION
Finca Escorihuela - Alto Agrelo - Primera Zona - Luján de Cuyo - Mendoza.

WINE ANALYSIS
Alc/ Vol: 13.2%.

MATURATION
50% of the wine is aged in French oak barrels for 8 to 10 months, and then the final blend is cellared for an additional 12 to 14 months.

AGEING POTENTIAL
10 years.

LAST HARVEST
2025.

Escorihuela Gascón