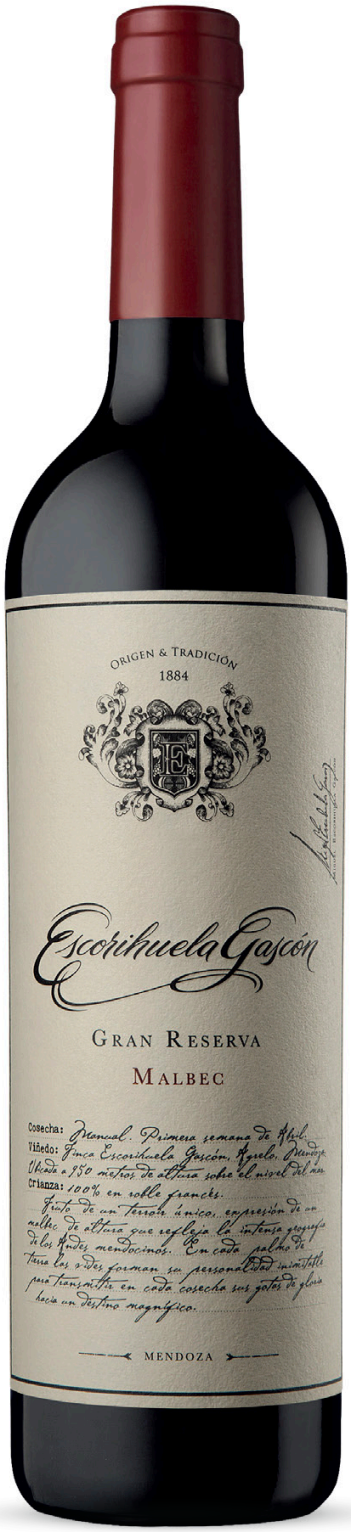
ESCORIHUELA GASCÓN

GRAN RESERVA · MALBEC 2024



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 season was characterized by a mild spring with some late frosts towards the end of October and early November. The summer was dry with high temperatures in January and February, with no major climatic complications. This resulted in healthy vines with no sanitation issues, very high quality, and excellent ripeness. The harvest was delayed by about 10 days compared to previous years, leading to an overlap in the harvest of red grape varieties from different wine regions of the province, resulting in balanced wines.

SIGHT | Deep red color with purple hues.

NOSE | An expressive and fruity nose that delivers notes of fresh red fruits such as plums and berries. It is complemented by hints of red fruit marmalade, violets, and smoky aromas provided by oak aging.

PALATE | A juicy and fresh red wine with sharp fruity flavors. Broad, with a velvety texture, good balance, and sweet rounded tannins. Lingering finish and fruity aftertaste. It is undoubtedly the wine to please palates that appreciate intense and expressive wines.

GRAPE VARIETY

100% Malbec.

VINEYARD REGION

Agrelo Vineyard, Alto Agrelo, Agrelo, Luján de Cuyo, First Zone, Mendoza, Argentina.

WINE ANALYSIS

Alc/ Vol: 11.5%.

MATURATION

12 months in French oak barrels, followed by bottle aging for an additional 14 to 18 months.

AGEING POTENTIAL

10 years.

LAST HARVEST

2024.

18 84

Escorihuela Gascón