



## Familia Gascón Malbec.

**OVERVIEW:** "Familia Gascón is a young wine line that expresses the primary aromas of each varietal and the intense taste of fruits in the mouth" Gustavo Marín, Winemaker. Escorihuela Gascón.

**VINTAGE CONDITIONS:** Escorihuela Gascón's Agrelo vineyard is located in a low area of Luján de Cuyo. This condition allows the cool winds that descend from the Andes Mountains to channel into the vineyard creating a cool climate and excellent thermal amplitude. This effect is due to the presence of a hill at the eastern region that cages such winds. Agrelo Vineyard has a homogeneous soil with sandy-loam that allows the necessary water retention from rainfall.

## **GRAPE VARIETY:** Malbec.

VINEYARD REGION: Agrelo.

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

MATURATION: In contact with French and American oak for 4 months

COLOUR: Bright violet red with medium depth.

**NOSE:** Fruit forward Malbec with aromas of fresh plums, blueberries and cherries. Its subtle contact with oak delivers notes of vanilla and cocoa.

**PALATE:** Soft and accessible palate with simple, mostly fruity flavors. Midbodied, flows fresh and delicate with round and velvety tannins. Medium finish, excellent with grilled meat and pasta.

PEAK DRINKING: 2 years.

LAST HARVEST: 2020.

