



Escorihuela Gascón

MEG
Escorihuela Gascón.
Blend.

"Elegantly complex with vibrant red fruits, the mineral personality of the terroir and well-integrated oaky aromas. Juicy and flavoursome with a chalky texture." Alejandro Iglesias.

2018 - DECANTER. 96 POINTS.

OVERVIEW: "MEG is to us a symbol of elegance and the search of the ideal balance. This is possible due to the poise between its aromas and flavors. This expression is reached by combining the freshness of Malbec and the structure of Cabernet Sauvignon." Matías Ciciani, Winemaker. Escorihuela Gascón.

VINEYARD REGION: For its high- end wines, Escorihuela Gascón appeals to minimum terroir intervention and tactful winemaking that defines their complexity. The alluvial origin soils from Finca Cordón El Cepillo are deep with sandy loam on it's lower section while the higher areas have a rocky profile rich in calcium carbonate (caliche).

GRAPE VARIETY: Malbec, Cabernet Sauvignon.

VINEYARD REGION: Malbec: El Cepillo Vineyard, Uco Valley; Cabernet Sauvignon: vineyards in San José, Tupungato.

WINE ANALYSIS: Alc/ Vol: 14,6%.

MATURATION: In French oak casks; 80% new and 20% used.

COLOUR: Deep violet red with bright tones of purple.

NOSE: Complex on the nose with deep aromas of cassis, black plums, spices and herbs from Provence in addition to smoked undertones, cloves, vanilla and cocoa.

NOTES: "Positively leaps out of the glass and fills you with joy. Fine firm tannins, elegantly made, with lovely crunchy fruit layers and well integrated oak. A brilliant wine. The new Argentina in a glass." Peter Richards MW.

"Wonderfully aromatic, uplifting, vibrant, with sophisticated structure and a lively and refreshing finish". Dirceu Vianna Junior MW.

PEAK DRINKING: 15 years.

LAST HARVEST: 2018.

