



Escorihuela Gascón

Escorihuela Gascón Gran Reserva. Malbec.

OVERVIEW: "A high altitude Malbec that reflects the intense geography of the Mendoza Andes" 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: 100% Malbec.

VINEYARD REGION: Agrelo.

WINE ANALYSIS: Alc/ Vol: 14,2%.

MATURATION: 12 months in French oak; 12 months in bottle.

COLOUR: Deep violet red with purple hues.

NOSE: Expressive and fruity nose that delivers notes of fresh red fruits such as plums and berries, red fruit marmalade, violets and smoky aromas provided by oak aging.

PALATE: A juicy red in the palate with sharp fruit flavors. Dry, rich and fresh approach. Flows wide with velvety texture and good balance. Round and sweet tannins with nice long finish. Fruity aftertaste bound to please palates that appreciate intense and expressive wines.

PEAK DRINKING: 10 years.

LAST HARVEST: 2018.

