



Escorihuela Gascón

Escorihuela Gascón
Organic Vineyard.
Malbec.

Patricio Tapia: 'Soft, gentle and well balanced.' Phil Crozier: 'expresses fresh, mineral and herbal aromas with exciting energy and ripe red fruits that stand out in the palate.'

2018 - TIM ATKIN. 93 PUNTOS.

OVERVIEW: "Ever since I started working in Escorihuela Gascón, I have been pleasantly surprised by the quality and expression of parcel 6 from our Valle de Uco Vineyard. The grapes from these vines offer more acidity and freshness than the rest of the vineyard with homogenous ripeness" Matias Ciciani, Winemaker. Escorihuela Gascón.

VINTAGE CONDITIONS: 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 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: 100% Malbec.

VINEYARD REGION: Parcel 6 Finca El Cepillo, Valle de Uco (single vineyard, organic and biodinamic parcel wine).

WINE ANALYSIS: Alc/ Vol: 14,7%.

MATURATION: 8 months in stainless steel tanks, 8 months of bottle aging.

COLOUR: Deep violet red with highlights in the same tone. Brilliant and agile in the glass.

NOSE: Fruit forward with earthy notes. Displays aromas of black and red fruits such as plums, black cherries, blueberries and blackberries. Such aromas are followed by notes of violets, aromatic herbs, thyme and rosemary, with balsamic hints that define the character and complexity of High altitude, cool climate Malbecs.

PALATE: Light and pleasant mouthfeel with tasty and refreshing mid palate and vibrant acidity. Mid bodied with juicy tannins that provide strength and long finish. Fruity and spicy aftertaste with earthy tones. A red that is true to its origin, excellent to pair with red grilled meats, offal, hard cheeses and cold cuts.

PEAK DRINKING: 10 years.

LAST HARVEST: 2020.

