



Escorihuela Gascón

DON
Escorihuela Gascón.
Malbec.

'Full body and a lovely refined and compacted texture. A combination of bright acidity and beautiful fruit. Love the precision. What a wine. Drink or hold.'

2017 - JAMES SUCKLING. 95 POINTS.



OVERVIEW: "DON Malbec is a single vineyard crafted with organic grapes obtained from our El Cepillo vineyard in Uco Valley. It portrays the true expression of high-altitude Argentine Malbec, featuring the best parcels of this vineyard so as to maintain the flavor palate of this terroir" Matias Ciciani, Winemaker. Escorihuela Gascón.

VINTAGE CONDITIONS: Minimum terroir intervention and tactful winemaking define the complexity of Escorihuela Gascón. high- end wines. The alluvial origin soils from El Cepillo vineyard are deep with sandy loam on it's lower section while the higher areas have a rocky profile rich in calcium carbonate (caliche). The harvest conditions were defined by the cool weather in February, March and April, and the severe September frost, hence the low yields. Harvest happened two weeks later than usual due to the cooler conditions, resulting in wines with good acidity, intense colors and pronounced aromas of violets and black fruits.

GRAPE VARIETY: 100% Malbec.

VINEYARD REGION: Lot 6, El Cepillo Vineyard, Valle de UCO.

WINE ANALYSIS: Alc/ Vol: 14%.

MATURATION: Fermented and aged for 16 months in 400 liter French oak barrels.

COLOUR: Deep violet red with bright tones of purple and good density.

NOSE: Intense aromas of fruit. Reminds of black plums, ripe strawberries, blueberries and blackberries. The oak aging adds vanilla, cedar and cocoa undertones.

PALATE: Wide palate with defined flavors and good character. Red and black fruits such as plums and wild berries can be appreciated as it flows with mineral aftertaste that builds up with its texture. Rich and balanced tannic structure with firm and refreshing acidity. Long- lasting and oily finish that reminds of red fruit marmalade with hints of oak.

PEAK DRINKING: 15 years.