



Escorihuela Gascón
1884

Escorihuela Gascón 1884 Malbec.

OVERVIEW: "Our Escorihuela Gascón line is sourced from a selection of parcels that bring to life each one of our varieties. This is our tradition since the winery was founded in 1884. For more than 130 years, we have sought for the best typicity and aromatic expression of our terroir to grant a unique personality to each one of our wines" 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. The harvest presented great quality and "typical" characteristics like little rainfall and favorable conditions for the growth of the vines. Yields were low with great quality grapes, lower alcohol than usual and higher acidity increasing the balance of the future wines.v

GRAPE VARIETY: 100% Malbec.

VINEYARD REGION: 80% Agrelo 20% Finca el Cepillo.

WINE ANALYSIS: Alc/ Vol: 12,2%.

MATURATION: 60% in contact with French and American oak for 8 months.

COLOUR: Bright and intense ruby red with purplish highlights.

NOSE: Displays a pleasant varietal typicity with aromas of fruits such as blackberries, cranberries and plums. Black fruits, spices and toasty notes provided by oak aging.

PALATE: Juicy and full-flavored mouthfeel. Displays good complexity in the palate with fruit followed by balsamic and spiced flavors. Good balance between alcohol and freshness with smooth tannins. Long finish with fruity aftertaste. Excellent wine to pair with grilled red meats and Mediterranean style pasta.

PEAK DRINKING: 8 years.

LAST HARVEST: 2017.

