



Escorihuela Gascón

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Pequeñas Producciones.
Malbec



OVERVIEW: "We try to highlight the typicity of each varietal with every bottle of Pequeñas Producciones. In order to do this, we select the most appropriate terroir for each of the varieties that are a part of this high- end line, bringing its highest expression to each bottle" Matías Ciciani, Winemaker. Escorihuela Gascón.

VINTAGE CONDITIONS: This Malbec is sourced from four vineyards: Las Compuertas and La Consulta, more than 100-year-old vineyards with deep clay loam soil. Vistaflores with loam-sandy soil and an important amount of calcareous rocks and "Finca El Cepillo" with deep with sandy loam on it's lower section while the higher areas have a rocky profile rich in calcium carbonate. The harvest presented great quality and "typical" characteristics like little rainfall and favorable conditions for the growth of the vines.

GRAPES: 100% Malbec

VINEYARD REGIONS: Las Compuertas (Luján de cuyo), Vista Flores (Tunuyán), La Consulta (San Carlos) and "Finca el Cepillo", (Valle de Uco, orgánico).

ALCOHOL: Alc/ Vol: 14%

MATURATION: 10 months in French oak barrels.

COLOUR: Bright and concentrated violet red with purplish tones.

NOSE: Aromas of ripe fruits such as plums, cherries and blueberries- Fresh violets and wild berries over earthy, smoked undertones and hints of spice.

PALATE: Wide and juicy palate. Sudden sweet and fruity savor that evolve to the midpalate dry, fresh and flavorful. Young, velvety tannins that allow a long and intense finish, fruity and fragrant.

PEAK DRINKING: 10 years.

LAST HARVEST: 2017.