



Escorihuela Gascón

Escorihuela Gascón Viognier.

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.

GRAPE VARIETY: 100% Viognier.

VINEYARD REGION: Agrelo.

WINE ANALYSIS: Alc/ Vol: 13,6%.

MATURATION: 10% in contact with French oak for 6 months.

COLOUR: Yellow with bright gold highlights.

NOSE: Complex aromatics with notes of apricot, ripe peaches, honey and orange peels with smoky and vanilla hints.

PALATE: Displays good body and flavors. An ample wine with honest and defined flavors that fill the mid palate. Balance and harmony provided by its medium acidity. Long and tasty finish.

PEAK DRINKING: 3 years.

