18 84

Escorihuela Gascón

Escorihuela Gascón Organic Vineyard. Malbec.

"Expresses fresh, mineral and herbal aromas with exciting energy and ripe red fruits that stand out in the palate."

PHIL CROZIER.

OVERVIEW: "Since I started working at Escorihuela Gascón, I have been surprised by the expression and quality of Plot 6 of El Cepillo estate in the Uco Valley. The fruits from these vines offer a fresher and more acidic profile than the rest of the estate and a homogeneous ripeness."
Matias Ciciani, Winemaker. Escorihuela Gascón.

GROWING & HARVEST CONDITIONS: Minimum terroir intervention and gentle winemaking define the complexity of Escorihuela Gascón´s icon wines. The alluvial soils from El Cepillo vineyard are deep and sandy-loam with rocks rich in calcium carbonate (caliche).
Season 2023 was marked by a warm spring with the occurrence of late frosts towards the end of October and the beginning of November. These conditions caused general low yields throughout several provinces in the country. The summer was dry, and average temperatures were higher than normal, resulting in an early harvest with outstanding sanity due to the low incidence of cryptogamic diseases. In February, some areas registered unexpected frosts and rains that delayed ripeness. Despite being a year with multiple and diverse climatic events, we were able to harvest grapes with exceptional quality and sanity that delivered wines with great structure, balanced acidity and lower alcohol content.

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: 13,1%.

MATURATION: Aged for 8 months in stainless steel tanks followed by 8 more months in the bottle.

SIGHT: Deep bright red color with purple highlights. Agile in the glass.

NOSE: Fruit forward with earthy notes. Predominant aromas of black and red fruits such as plums, black cherries, blueberries, and blackberries complemented by notes of violets, aromatic herbs, thyme, and rosemary. Its balsamic hints define the character and complexity of high-altitude, cool-climate Malbecs.

PALATE: Pleasant mouthfeel with a very tasty and refreshing mid-palate and vibrant acidity. Medium-bodied, with juicy tannins that provide strength and a long finish. Fruity and spicy aftertaste with earthy notes. A red that is true to its origin.

PEAK DRINKING: 10 years.

LAST HARVEST: 2023.