



FAMILIA
Gascón

Familia Gascón Chardonnay.

OVERVIEW: "Familia Gascón is a young wine line that expresses the primary aromas of each varietal and the intense taste of fruits in the mouth" 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: Chardonnay.

VINEYARD REGION: Agrelo.

WINE ANALYSIS: Alc/ Vol: 13,7%.

MATURATION: 70% in contact with French oak for 4 months.

COLOUR: Pale yellow with delicate gold highlights.

NOSE: Aromas of tropical fruits, lime, pears, apricot and hints of honey; typical of young Chardonnays.

PALATE: Fruit forward and fresh mouthfeel, mid-bodied with flavors of fruit and smooth finish. Straightforward aftertaste that make this an excellent white to pair with oily fish, vegetable salads, cheese and appetizers.

PEAK DRINKING: 2 years.

LAST HARVEST: 2020.

