



Familia Gascón Tempranillo.



FAMILIA
Gascón

OVERVIEW: "Familia Gascón is a range of young easy-to-drink wines where we seek to highlight the character of the fruit and the expression of each varietal."

GROWING & HARVEST CONDITIONS: This wine is made with grapes sourced from vineyards located mainly in the Primera Zona. Influenced by the winds descending from the Andes Mountains and its lower altitude, this region is one of the coolest areas in Argentine viticulture and often suffers from late frosts during bud break. These conditions also favor great thermal amplitude. Most of the vineyards are old and traditionally irrigated, with relatively heavy and deep loamy soils.

Season 2021 was colder than 2020, and higher precipitations during January and March resulted in a slow and progressive ripeness. Late spring frosts affected yields in general throughout the province of Mendoza, with a higher impact on white varieties. The quality and sanity was remarkable, delivering grapes with intense color concentration, appropriate polyphenolic ripeness in red varieties, and optimal sugar and acid levels that resulted in a unique and memorable harvest.

GRAPE VARIETY: 100% Tempranillo.

VINEYARD REGION: Agrelo.

WINE ANALYSIS: Alc/ Vol: 12,8%.

MATURATION: Aged in French and American oak for 4 months.

SIGHT: Bright ruby red color with violet highlights.

NOSE: Aromas reminiscent of fresh blackberries, herbs and spices complemented by notes of vanilla and toasted oak.

PALATE: Very fresh and smooth with fruity and balsamic flavors. Well-balanced and light-bodied with juicy tannins.

PEAK DRINKING: 2 years.

LAST HARVEST: 2021.