



Escorihuela Gascón

Escorihuela Gascón Pequeñas Producciones. Malbec.



"A firm and silky wine with chewy tannins and a juicy fruit character. Medium to full body. Savory finish. Dried herbs and fruit at the end."

TIM ATKIN.

OVERVIEW: "Every bottle of Pequeñas Producciones highlights the typicity of each varietal. We select the best terroir for each of the varieties that are part of this ultra-premium range of wines to deliver their purest expression to the bottle."

Matias Ciciani, Winemaker. Escorihuela Gascón.

GROWING & HARVEST CONDITIONS: This Malbec is sourced from four different vineyards: Las Compuertas and La Consulta, vines with more than 100 years old and deep clay loam soils, Vistaflores, with sandy-loam soils covered by calcareous rocks; and our estate-owned vineyard located in El Cepillo, an area with a rocky surface rich in calcium carbonate and a sandy-loam texture. Season 2020 was marked by warmer than usual temperatures and a strong hydric crisis due to very scarce rainfall that delivered lower yields and speeded up the ripening process. These conditions followed by the outbreak of a global pandemic accelerated the harvest. Despite all the uncertainties we were able to reach an optimal ripening point that helped delivered great quality wines.

GRAPE VARIETY: 100% Malbec.

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

WINE ANALYSIS: Alc/ Vol: 14,6%.

MATURATION: Aged for 10 months in French oak barrels.

SIGHT: Bright and concentrated red color with purple tones.

NOSE: Captivating aromas of ripe fruits such as plums, cherries, and blueberries. Notes of fresh violet and wild berries combine with earthy, smoky, and spicy hints.

PALATE: Broad and juicy with a sweet and fruity mouthfeel. Dry, fresh and flavourful midpalate. Its young and velvety tannins are in balance with its fruity, persistence and intense finish.

PEAK DRINKING: 10 years.

LAST HARVEST: 2020.