

1884

Escorihuela Gascón

1884  
Rosé.

**OVERVIEW:** "Our 1884 line is sourced from a selection of parcels that bring to life each one of our varietals. 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.

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**VINTAGE CONDITIONS:**

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**GRAPE VARIETY:** 100% Malbec.

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**VINEYARD REGION:** Tupungato.

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**WINE ANALYSIS:** Alc/ Vol: 13%.

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**MATURATION:** Cold maceration at 5°C for 12hs. Fermented for 18 days max fermentation temperature 15°C unoaked.

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**COLOUR:** Pale light onion skin color.

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**NOSE:** Fruity and light with cherries notes and a final hint of olives.

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**PALATE:** Fruity and light with cherries notes and a final hint of olives. it hits the palate with acid finish.

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**LAST HARVEST:** 2019.

