



*Escorihuela Gascón*

**MEG**  
**Escorihuela Gascón.**  
**Chardonnay.**



**OVERVIEW:** MEG stands for elegance. It expresses the search for the perfect balance between aromas and flavors and between freshness and complexity.

**GROWING & HARVEST CONDITIONS:** The vineyard is located at 3,543 m.a.s.l. It has sandy-loam soils with stones.

Harvest 2017 was also a year marked by lower yields. Early spring frosts caused by drier and slightly cooler conditions anticipated the harvest. Nonetheless, we were able to make decisions based on technical variables to achieve the desired quality in our wines. Summer started with warm days above average until a heatwave in January accelerated the ripening process in varieties such as the Pinot Noir. Still, the cycle was then eased by the arrival of cooler days that helped return to average weather conditions. Despite these ups and downs, the quality of the grapes was outstanding, delivering intense, deep, and tannic red wines.

**GRAPE VARIETY:** 100% Chardonnay.

**VINEYARD REGION:** Gualtallary.

**WINE ANALYSIS:** Alc/ Vol: 13,6%.

**MATURATION:** 50% of the wine was aged in French oak casks for 9 to 10 months.

**SIGHT:** Pale yellow with bright greenish reflection.

**NOSE:** Pleasant varietal typicity with aromas of white peach, green apple, lemon peel, and pineapple. The aging of 50% of the wine in barrels adds slight toasted hazelnuts and linden flower notes.

**PALATE:** Big, fatty, and refreshing. It flows harmoniously, with vibrant acidity and defined fruit flavors. The mid-palate is linear with a buttery sensation and honey flavors. A good balance between alcohol and acidity provides the wine with length. A floral and citric aftertaste complements it.

**PEAK DRINKING:** 15 years.

**LAST HARVEST:** 2017.