



Escorihuela Gascón

MEG
Escorihuela Gascón.
Brut Nature.



OVERVIEW: "We stand out for crafting high - end sparkling wines by the traditional or champenoise method - achieving elegant sparklings with great body and excellent balance between acidity and freshness."
Bodega Escorihuela Gascón.

VINTAGE CONDITIONS: For its high- end wines, Escorihuela Gascón appeals to minimum terroir intervention and tactful winemaking that defines their complexity. The alluvial origin soils from "Finca El Cepillo" are deep with sandy loam on it's lower section while the higher areas have a rocky profile rich in calcium carbonate (caliche). The harvest conditions were defined by a dry and mild climate and important thermal amplitude that contributed to the development of polyphenols in the berries. The low temperatures reduced the yields during blooming, especially for the Malbec. Meanwhile, the veraison and ripening went by with normal temperatures and no rain. The harvest happened 15 days earlier than usual obtaining exceptional quality grapes that later became wines with excellent concentration, and prominent aromatic potential.

GRAPE VARIETY: 90% Chardonnay, 10% Pinot Noir.

VINEYARD REGION: Chardonnay de Tupungato, Pinot Noir de Finca el Cepillo, Valle de Uco.

WINE ANALYSIS: Alc/ Vol: 12,2%.

MATURATION: In contact with yeasts for 12 months.

SIGHT: Yellow with gold highlights and fine bubbles that crown the glass.

NOSE: Fresh and expressive aromatics with fruity notes of lime and white peaches with hints of cherries. The champenoise method adds on notes of dry fruits, yeasts, toast and brioche.

PALATE: Dry and creamy palate. Fresh attack with good fruit flow and complexity. Crisp and vibrant effervescence that fills the palate with texture and flavors of butter and honey. A sparkling to enjoy in special occasions. Serve cold in wine glass.

PEAK DRINKING: 8 years.