



Escorihuela Gascón

Escorihuela Gascón Extra Brut.



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: Escorihuela Gascón's Agrelo vineyard is located in a low area of Luján de Cuyo. This condition allows the cool winds that descend from the Andes Mountains to channel into the vineyard creating a cool climate and excellent thermal amplitude. This effect is due to the presence of a hill at the eastern region that cages such winds. Agrelo Vineyard has a homogeneous soil with sandy-loam that allows the necessary water retention from rainfall.

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

VINEYARD REGION: Agrelo.

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

MATURATION: In contact with yeasts for 9 months.

SIGHT: Gold yellow with fine high rising bubbles.

NOSE: Offers a wide variety of aromas with typical notes of the traditional method like citrus, white fruits, stone fruits, honey, dry fruits, yeast, toast and brioche.

PALATE: Dry and vivacious mouthfeel with creamy mid palate provided by the fine bubbles that fill de mouth and highlight flavors of dry fruits, toast and ripe citrus. Balanced and expression all the way to the finish with stone fruit, and lime peel aftertaste. A complex and flavor-full sparkling.

PEAK DRINKING: 2 years.