



## Escorihuela Gascón Extra Brut Rosé.



*Escorihuela Gascón*

**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:** 100% Pinot Noir.

**VINEYARD REGION:** Agrelo.

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

**MATURATION:** In contact with yeasts for 9 months.

**SIGHT:** Soft pink color with fine bubbles that rise constantly and crown the glass.

**NOSE:** A fresh and expressive sparkling with aromas of fresh and glazed red fruits, citrus, dried fruits, yeast, toast and brioche.

**PALATE:** Fragrant mouthfeel with great texture and freshness. Ample, with bright acidity and vivacious flavor. Flavors of red fruits with notes of bakeries distinctive of the prise de mousse. This dry and full - flavored sparkling has a long finish and fruity and toasty aftertaste.

**PEAK DRINKING:** 2 years.