



## Familia Gascón Reserva Extra Brut.



FAMILIA  
*Gascón*  
RESERVA

**OVERVIEW:** "Our young sparkling wines are crafted with the Charmat method and stand out for the freshness and fruit expression highlighted in their varietals."

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:** 100% Viognier.

**VINEYARD REGION:** Finca el Cepillo.

**WINE ANALYSIS:** Alc/ Vol: 12,6%.

**SIGHT:** Pale yellow with steely highlights and medium bodied bubbles that rise constantly.

**NOSE:** Expressive sparkling fruity profile that displays notes of apricot, fresh white peaches with hints of lime and ripe pears. The prise de mousse displays aromas of yeasts and bread crust.

**PALATE:** A fresh sparkling with tight effervescence and rich creaminess. Repeated notes of stone and white fruits in contrast with flavors of citrus and yeasts. Its tasty and intense finish makes this the perfect wine to pair with white meats or to enjoy after- dinner.