



Familia Gascón Extra Brut.



FAMILIA
Gascón

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: 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. The harvest presented great quality and "typical" characteristics like little rainfall and favorable conditions for the growth of the vines. Yields were low with great quality grapes, lower alcohol than usual and higher acidity increasing the balance of the future wines.

GRAPE VARIETY: 90% Chardonnay, 10% Chenin.

VINEYARD REGION: Agrelo.

WINE ANALYSIS: Alc/ Vol: 13%.

SIGHT: Yellow with gold highlights and medium size bubbles.

NOSE: Deep aromas of ripe citrus, fresh herbs, pears and ripe peaches that combine with tones of toast and yeast.

PALATE: Flavor-full palate with good fruit flow and hints of ripe stone fruits, marzipan, dry fruits and citrus. Vibrant acidity that highlights its freshness with intense bubbles. Fruity and persistent aftertaste.