



Escorihuela Gascón

The President's
Escorihuela Gascón.
Malbec.



GROWING & HARVEST CONDITIONS: Minimum terroir intervention and gentle winemaking define the complexity of Escorihuela Gascón's icon wines. The alluvial soils from El Cepillo vineyard are deep and sandy-loam with rocks rich in calcium carbonate (caliche).

This has been one of the coldest vintages in the last three decades. The El Niño climatic phenomenon caused a dry summer with scarce rainfall and fluctuating temperatures. Yields were low, with good grape sanity, and the Andes Range was entirely covered in snow throughout the summer. The combination of rainfall and cooler days led to an anticipated harvest with optimum ripeness and healthy grapes that delivered wines of great concentration and good acidity.

GRAPE VARIETY: 100% Malbec.

VINEYARD REGION: Finca El Cepillo. Blend of Malbec terroirs from plots 1 and 4.

WINE ANALYSIS: Alc/ Vol: 14%.

MATURATION: Fermentation in stainless steel tanks. Eighty per cent of the blend is aged in oak barrels of different capacities (225, 300 or 5,000 litres) for 16 months.

SIGHT: Intense and bright violet-red colour with purple highlights.

NOSE: Aromas of ripe red and black fruits such as plums, cherries, and blueberries. The spicy notes and earthy hints combine with the soft, aromatic contribution of oak, vanilla, chocolate, and some smoky notes.

PALATE: Complex and juicy, with a sweet and fruity mouthfeel. It is an elegant blend with an alluring concentration, unctuousness and silky tannins. It is very fresh and sappy, delivering persistence and intensity.

PEAK DRINKING: 15 years.

LAST HARVEST: 2021.