



Escorihuela Gascón

ROSAURA Escorihuela Gascón. Malbec.

“ROSAURA takes its name from Miguel Escorihuela’s wife — a woman whose quiet strength and vision were essential in shaping the earliest steps of the winery.

Her legacy lives on in this wine, a heartfelt tribute that bridges our family’s past with a contemporary enological interpretation.

It embodies the harmony between tradition and innovation, a reminder that behind every great creation there are people whose passion inspires and endures.”



ROSAURA Born in the heart of Agrelo, Mendoza, one of Argentina’s most celebrated terroirs for crafting elegant, expressive wines, ROSAURA reflects the unique character of its birthplace. Our vineyard, with vines over 35 years old, lies at the gateway to Alto Agrelo in Luján de Cuyo, where altitude, soil, and climate converge in perfect balance. Cold mountain breezes descending from the Andes create a refreshing microclimate and remarkable thermal amplitude, while a gentle eastern hillside acts as a natural shield, nurturing slow, even ripening and remarkable aromatic precision. The grapes for ROSAURA come exclusively from Block 14, a section distinguished by an ancient riverbed rich in stones. This singular feature enhances drainage and concentrates flavor, lending depth and vibrancy to the fruit.

Vinified in stainless steel tanks, the must underwent a 48-hour cold pre-fermentation maceration, allowing delicate extraction of color and aroma. Fermentation followed at temperatures below 28 °C to preserve the wine’s freshness and purity. Afterward, malolactic fermentation completed the transformation, softening the texture and integrating complexity. Eighty-five percent of the wine was then aged for 12 months in a combination of 225-liter oak barrels and 7,000-liter foudres, a balance that brings subtle spice, gentle toast, and a supple, silky mouthfeel.

GROWING & HARVEST CONDITIONS: The 2024 season was characterized by a mild spring with some late frosts towards the end of October and early November. The summer was dry with high temperatures in January and February, with no major climatic complications. This resulted in healthy vines with no sanitation issues, very high quality, and excellent ripeness. The harvest was delayed by about 10 days compared to previous years, leading to an overlap in the harvest of red grape varieties from different wine regions of the province, resulting in balanced wines.

GRAPE VARIETY: 100% Malbec.

VINEYARD REGION: Agrelo, Mendoza.

WINE ANALYSIS: Alc/ Vol: 14,2%.

MATURATION: 12 months in a combination of 225-liter oak barrels and 7,000-liter foudres.

SIGHT: Malbec of deep violet color.

NOSE: Aromas of ripe red and black fruits, floral nuances, and an elegant touch of cocoa and vanilla.

PALATE: On the palate, it shows great weight, polished tannins, and a balanced acidity that promises excellent bottle aging.

PEAK DRINKING: 10 years.

LAST HARVEST: 2024.