



Escorihuela Gascón

Miguel Escorihuela Gascón. Single Vineyard Malbec.



OVERVIEW: "Miguel Escorihuela Gascón embodies the history of its origin, the winery's worldview, and the year in which it was made. The winery aims to produce premium wines that faithfully interpret and express the terroir they come from, turning them into memorable wines that can be kept for years to unveil their true potential. The project behind Miguel Escorihuela Gascón began in our estate-owned vineyard Cordon El Cepillo, searching for the best parcel and the best interpretation of the terroir. The elaboration of this wine is the result of many years of work, innovation, learning, and thorough knowledge of the vineyard. As a result, Escorihuela Gascón continues to reinforce its place as a leader in premium wines."

Matías Ciciani, Enólogo de Escorihuela Gascón.

GROWING & HARVEST CONDITIONS: The complexity of Escorihuela Gascón's wines relies on minimum terroir intervention and gentle winemaking. El Cepillo vineyard is located at 1,300 meters above sea level. Its soils of alluvial origin are deep and sandy-loam with rocks rich in calcium carbonate (caliche). Following this philosophy of minimum intervention, the winemaker was able to interpret the distinctive features of the terroir, allowing the vineyard's characteristics to express themselves.

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: Cuartel 1, Finca El Cepillo, Valle de UCO.

WINE ANALYSIS: Alc/ Vol: 15%.

MATURATION: The harvest was carried out manually during the night to take advantage of the cool temperatures. Upon arrival at the winery, the bunches were destemmed and the berries sorted. Fermentation took place in 390-liter egg-shaped French oak barrels, and due to their self-fermenting capacity, no machines such as pumps were needed. This process helped enhanced the aromas and textures of the terroir. After alcoholic and malolactic fermentation ended, the wine was aged in the same barrels for 12 months. (in 390-liter French oak barrels.). Once the final cut is made, it goes through a second aging in French oak barrels for 5 more months.

SIGHT: Deep red with purple tones, bright with good density.

NOSE: Very intense with black and red fruit aromas of plums, black cherries, blueberries, and blackberries. Notes of violets and wild herbs (chamomile and thyme) with balsamic hints define the complexity and character of high-altitude cool-climate Malbecs.

PALATE: Broad with well-defined flavors and good character. Red and black fruit flavors lace with mineral hints and a firm and refreshing acidity.

PEAK DRINKING: 25 years.

LAST HARVEST: 2020.