



Escorihuela Gascón

MEG Escorihuela Gascón. Blend.



OVERVIEW: "MEG stands for elegance. It expresses the search for the perfect balance between aromas and flavors and between freshness and complexity."

Matías Ciciani, Winemaker of Escorihuela Gascón.

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).

Season 2021 was colder than 2020, and higher precipitations during January and March resulted in a slow and progressive ripeness. Late spring frosts affected yields in general throughout the province of Mendoza, with a higher impact on white varieties. The quality and sanity was remarkable, delivering grapes with intense color concentration, appropriate polyphenolic ripeness in red varieties, and optimal sugar and acid levels that resulted in a unique and memorable harvest.

GRAPE VARIETY: Malbec, Cabernet Sauvignon.

VINEYARD REGION: Malbec: El Cepillo Vineyard, Uco Valley; Cabernet Sauvignon: vineyards in San José, Tupungato.

WINE ANALYSIS: Alc/ Vol: 13,9%.

MATURATION: Vinification in French oak barrels, 80% new and 20% used, for 18 months. Aged for 18 months in French oak barrels and further refined in the bottle, it is a wine of great elegance, ideal for long-term cellaring.

SIGHT: Deep red color with bright purple tones.

NOSE: Complex with deep aromas of cassis, black plums, spices, and herbs from Provence laced with smoky notes, cloves, vanilla, and cocoa.

PALATE: "Positively leaps out of the glass and fills you with joy. Fine firm tannins, elegantly made, with lovely crunchy fruit layers and well integrated oak. A brilliant wine. The new Argentina in a glass."

Peter Richards MW.

"Wonderfully aromatic, uplifting, vibrant, with sophisticated structure and a lively and refreshing finish".

Dirceu Vianna Junior MW.

PEAK DRINKING: 15 years.

LAST HARVEST: 2021.