



Escorihuela Gascón Pequeñas Producciones. Chardonnay.



Escorihuela Gascón

OVERVIEW: "Every bottle of Pequeñas Producciones highlights the typicity of each varietal. We select the best terroir for each of the varieties that are part of this ultra-premium range of wines to deliver their purest expression to the bottle."

Matías Ciciani, winemaker of Escorihuela Gascón.

GROWING & HARVEST CONDITIONS: This vineyard is located at 1,300 m.a.s.l. It has sandy-loam soils and rounded rocks.

Season 2023 was marked by a warm spring with the occurrence of late frosts towards the end of October and the beginning of November. These conditions caused general low yields throughout several provinces in the country. The summer was dry, and average temperatures were higher than normal, resulting in an early harvest with outstanding sanity due to the low incidence of cryptogamic diseases. In February, some areas registered unexpected frosts and rains that delayed ripeness. Despite being a year with multiple and diverse climatic events, we were able to harvest grapes with exceptional quality and sanity that delivered wines with great structure, balanced acidity and lower alcohol content.

GRAPE VARIETY: 100% Chardonnay.

VINEYARD REGION: Gualtallary.

WINE ANALYSIS: Alc/ Vol: 13,4%.

MATURATION: 50% of the wine was aged from 8 to 10 months in French oak barrels.

SIGHT: Pale yellow with bright greenish hues.

NOSE: Pleasant varietal typicity with aromas of white peaches, green apples, lemon peels, and pineapples. The aging of 50% of the wine in barrels adds toasted hazelnuts and linden flower notes.

PALATE: Big and creamy, yet refreshing. Smooth, with vibrant acidity and fruity. The mid-palate is precise, with notes of butter and honey. Good balance between alcohol and acidity that provides a long-lasting finish with citric and floral aftertastes.

PEAK DRINKING: 10 years.

LAST HARVEST: 2023.