



# Escorihuela Gascón Pequeñas Producciones. Semillón.



*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:** The grapes for Pequeñas Producciones Semillón are sourced from a vineyard in Agrelo planted more than 70 years ago. This vineyard is located in a valley between the Andes and a range of hills that run from Lunlunta to Carrizal (known as Cordón del Carrizal) and is characterized by its particularly cold climate. The soils are mostly deep, clay-loam, and traditionally irrigated.

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% Semillón.

**VINEYARD REGION:** Agrelo.

**WINE ANALYSIS:** Alc/ Vol: 13,1%.

**MATURATION:** 99 % of the wine was aged in stainless steel tanks for 9 months.

**SIGHT:** Bright yellow.

**NOSE:** Delicate. Soft citric aromas laced with notes of white flowers and honey hints.

**PALATE:** Good acidity, vibrant, and medium -bodied, but with a very refreshing and long finish.

**PEAK DRINKING:** 10 years.

**LAST HARVEST:** 2024.