



Escorihuela Gascón

Escorihuela Gascón Pequeñas Producciones. Cabernet Sauvignon.



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: Minimum terroir intervention and gentle winemaking define the complexity of Escorihuela Gascón's ultra premium wines. The alluvial soils from El Cepillo vineyard are deep and sandy-loam with rocks rich in calcium carbonate (caliche).

Season 2022 was marked by a lightly warmer summer than 2021, with wide thermal amplitude in the Uco Valley. In autumn, temperatures dropped considerably, with the first frosts on March 30 and 31 hastening the harvest mainly in the Uco Valley. Precipitations concentrated again during February, with annual rainfalls below historical records. This condition led to an exceptional harvest in terms of quality and sanity with a balanced development and ripeness evolution of red wines and extraordinary white wines that stand out for their freshness given their sugar/acidity balance.

GRAPE VARIETY: 100% Cabernet Sauvignon.

VINEYARD REGION: San José de Tupungato.

WINE ANALYSIS: Alc/ Vol: 14,3%.

MATURATION: 80% of the wine is aged in French oak barrels for 14 to 16 months, and then the final blend is celled for an additional 12 to 14 months.

SIGHT: Intense ruby red color with bright purple tones.

NOSE: Very expressive with notes of black fruits such as cassis, cherries, plums, and berries. Spicy aromas of black pepper with hints of vanilla, cloves, and coffee complete this intense nose.

PALATE: Intense and lively. Well-structured with flavors of blackberries and ripe red fruits. Firm mid-palate and young tannins that strengthen its powerfulness. Juicy mouthfeel, medium freshness, and long finish. Blackberry marmalade, balsamic, and herbal aftertaste.

PEAK DRINKING: 10 years.

LAST HARVEST: 2022.