



*Escorihuela Gascón*

## Escorihuela Gascón Pequeñas Producciones. Barbera.



**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."

Matias Ciciani, Winemaker. Escorihuela Gascón.

**GROWING & HARVEST CONDITIONS:** In this unique microclimate, our bunches ripen slowly until they reach their full potential. Warm days and cold nights contribute to the complexity of our wines.

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% Barbera.

**VINEYARD REGION:** Agrelo.

**WINE ANALYSIS:** Alc/ Vol: 14,6%.

**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:** Bright red color with ruby red reflections.

**NOSE:** Expressive with fruity aromas of ripe plum, cherry and redcurrant. Presence of floral notes such as violets laced with hints of vanilla and chocolate from its oak aging.

**PALATE:** Broad and juicy, with a strong and rich attack. Good tannic structure and balance between alcohol and acidity. Its herbaceous and spicy mouthfeel leads to a broad finish with notes of fresh fruit and vanilla.

**PEAK DRINKING:** 10 years.

**LAST HARVEST:** 2023.