



Escorihuela Gascón Pequeñas Producciones. Extra Brut Rosé.



Escorihuela Gascón

OVERVIEW: "We stand out for crafting high - end sparkling wines by the traditional or champenoise method - achieving elegant sparklings with great body and excellent balance between acidity and freshness." Matías Ciciani, winemaker of Escorihuela Gascón.

GROWING & HARVEST CONDITIONS: For its high- end wines, Escorihuela Gascón appeals to minimum terroir intervention and tactful winemaking that defines their complexity. The alluvial origin from "Finca El Cepillo" are deep with sandy loam on its lower section while the higher areas have a rocky profile rich in calcium carbonate (caliche). The harvest conditions were defined by a dry and mild climate and important thermal amplitude that contributed to the development of polyphenols in the berries. The low temperatures reduced the yields during blooming, especially for the Malbec. Meanwhile, the veraison and ripening went by with normal temperatures and no rain. The harvest happened 15 days earlier than usual obtaining exceptional quality grapes that later became wines with excellent concentration, and prominent aromatic potential.

GRAPE VARIETY: 100% Pinot Noir.

VINEYARD REGION: Finca el Cepillo, Valle de Uco.

MATURATION: In contact with yeasts for 12 months.

SIGHT: Sutil pink color with fine bubbles that rise constantly in the shape of a rosary.

NOSE: Complex and expressive aromas with notes of fresh red fruits like cherries and strawberries followed by tones of citrus, yeasts, toast and brioche.

PALATE: Refreshing and creamy mouthfeel. Dry and fruity attack, followed by flavors of yeasts and dry fruits. Its fine bubbles impose persistent freshness and display volume and firm flavors. Good balance and expression with long and sophisticated finish.

PEAK DRINKING: 6 years.