



*Escorihuela Gascón*

## Escorihuela Gascón Pequeñas Producciones. Late Harvest.



**RESEÑA:** "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.

**VIÑEDO Y CONDICIONES DE LA COSECHA:** 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).

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% Verdicchio.

**VINEYARD REGION:** El Cepillo.

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

**MATURATION:** The Verdicchio grapes are left on the vine beyond normal ripening to allow the sugar to concentrate. A late harvest is carried out, carefully selecting the clusters that have reached optimal ripeness and developed Botrytis cinerea / Sauternes (noble rot), which contributes to the wine's complexity and sweetness. The fermentation is stopped before all the sugar is converted into alcohol (approximately 90 grams of residual sugar), leaving a sweet and fruity wine. It is aged in barrels for one year and then blended 50% with a 50% three-year-old solera. This means that 50% of the wine is a blend of different harvests, while the other 50% corresponds to the current vintage. This process creates sublime complexity while always maintaining the focus on preserving the fruit and acidity typical of this Italian varietal.

**SIGHT:** Bright yellow.

**NOSE:** Intense aromas of tropical fruits such as mango and pineapple, with floral notes and hints of honey.

**PALATE:** Sweet and smooth on the palate, with flavors of ripe fruits and a balance between acidity and sweetness. Long and persistent finish.

**PEAK DRINKING:** 10 years.

**LAST HARVEST:** 2024.