



Escorihuela Gascón Organic Vineyard. Malbec.



Escorihuela Gascón

"So smooth, pleasant, and well-balanced."

PATRICIO TAPIA.

OVERVIEW: "Since I started working at Escorihuela Gascón, I have been surprised by the expression and quality of Plot 6 of El Cepillo estate in the Uco Valley. The fruits from these vines offer a fresher and more acidic profile than the rest of the estate and a homogeneous ripeness."

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).

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% Malbec.

VINEYARD REGION: Cuartel 6 Finca El Cepillo, Valle de Uco.

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

MATURATION: Harvest end of march, fermented for 14 days at max temp of 25° Celsius. 8 months in stainless steel tank, 8 months of bottle aging. No oak with Natural yeast.

SIGHT: Deep bright red color with purple highlights. Agile in the glass.

NOSE: Fruit forward with earthy notes. Predominant aromas of black and red fruits such as plums, black cherries, blueberries, and blackberries complemented by notes of violets, aromatic herbs, thyme, and rosemary. Its balsamic hints define the character and complexity of high-altitude, cool-climate Malbecs.

PALATE: Pleasant mouthfeel with a very tasty and refreshing mid-palate and vibrant acidity. Medium-bodied, with juicy tannins that provide strength and a long finish. Fruity and spicy aftertaste with earthy notes. A red that is true to its origin.

PEAK DRINKING: 10 years.

LAST HARVEST: 2024.