



Escorihuela Gascón

Escorihuela Gascón Gran Rosé.



OVERVIEW: "Gran Reserva wines are born right from the heart of our Agrelo estate. They embody the terroir's highest expression and the quality, complexity, and elegance of the grapes used to make these wines."

GROWING & HARVEST CONDITIONS: Our Agrelo vineyard sits in a low area of Luján de Cuyo. The winds that descend from the Andes Mountains favor a cool climate and great thermal amplitude due to a hill located in the eastern region that cages such winds. This vineyard has homogeneous sandy-loam soils facilitating water drainage, optimal root development, and ensuring a natural vigor control of strains with a good fruit balance. The grapes sourced from this vineyard deliver wines with good volume, desired alcohol level, intensity, aging potential, and typicity

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: 75% Syrah y 25% Sangiovese.

VINEYARD REGION: Agrelo.

WINE ANALYSIS: Alc/ Vol: 11,5%.

MATURATION: Aged for 8 months in stainless steel tanks.

SIGHT: Bright and crystalline salmon colour.

NOSE: Very expressive. Aromas of cherries and strawberries stand out, along with notes of candy bar, white flowers and ripe citrics.

PALATE: A complex rosé with a strong fruity character. Medium-bodied and fresh.

PEAK DRINKING: 10 years.

LAST HARVEST: 2024.