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Escorihuela Gascón

Escorihuela Gascón Gran Reserva. Chardonnay.

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: 100% Chardonnay.

VINEYARD REGION: Agrelo.

WINE ANALYSIS: Alc/ Vol: 12,8%.

MATURATION: 50% of the wine is aged in French oak barrels for 8 to 10 months, and then the final blend is cellared for an additional 12 to 14 months.

SIGHT: Bright yellow with golden hues.

NOSE: Marked varietal typicity with aromas of lime, pears and pineapple. Presence of some mineral notes in combination with that of linden flower, orange blossom, honey and toasty hints provided by oak aging.

PALATE: Buttery yet refreshing mouthfeel. Delicate vanilla, white fruits, and stone fruits flavors. It is balanced and elegant, with good acidity, a long finish, and a fruity aftertaste.

PEAK DRINKING: 10 years.

LAST HARVEST: 2024.