



Escorihuela Gascón

Escorihuela Gascón Cabernet Sauvignon.



OVERVIEW: "Escorihuela Gascón is made with grapes from selected parcels. This tradition started in 1884 with the foundation of the winery. For more than 130 years, we have been searching for our terroir's exceptional typicity and aromatic expression to provide each of our wines with a unique personality."

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% Cabernet Sauvignon.

VINEYARD REGION: Agrelo.

WINE ANALYSIS: Alc/ Vol: 13,8%.

MATURATION: 60% of the wine was aged in French and American oak for 8 months.

SIGHT: Deep ruby red with purple highlights.

NOSE: Characterized by a pleasant varietal typicity with aromas of cassis marmalade, ripe wild berries, black pepper, aromatic herbs, vanilla, and cloves.

PALATE: Juicy and broad. Flavorful and velvety mid-palate. Round yet gentle tannins ensure a lingering finish with good aging potential.

PEAK DRINKING: 8 years.

LAST HARVEST: 2024.