



Escorihuela Gascón Chardonnay.



Escorihuela Gascón

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: This wine is made with grapes sourced from vineyards located mainly in the Primera Zona. Influenced by the winds descending from the Andes Mountains and its lower altitude, this region is one of the coolest areas in Argentine viticulture and often suffers from late frosts during bud break. These conditions also favor great thermal amplitude. Most of the vineyards are old and traditionally irrigated, with relatively heavy and deep loamy soils.

The 2024–2025 season was characterized by a spring with low incidence of late frosts and isolated hail events, neither of which affected vine health or yields. Favorable spring weather conditions promoted optimal vegetative growth, excellent fruit set, and an early advancement of the phenological cycle, leading to an early harvest in high-altitude areas at the start of the picking season. January and February brought very warm conditions, with more than 20 days exceeding 33 °C (91 °F), accelerating the ripening of varieties such as Malbec and Pinot Noir, which in some cases were harvested simultaneously with certain white varieties, particularly in the Uco Valley. In March, maximum temperatures dropped to around 28 °C (82 °F), accompanied by some rainfall, which slowed the harvest pace and delayed ripening, extending picking into early April. Throughout the season, vineyard health was excellent, with minimal incidence of fungal diseases. In conclusion, the 2025 harvest proved challenging due to the precision required in determining optimal picking dates, especially in such an early and demanding cycle. The result was a production of wines with strong character and typicity: whites showing great freshness, and reds with high concentration, aromatic expressiveness, and balance, with remarkable aging potential.

GRAPE VARIETY: 100% Chardonnay.

VINEYARD REGION: Primera Zona, Mendoza.

WINE ANALYSIS: Alc/ Vol: 13,6%.

MATURATION: Aged for 6 months in stainless steel tanks.

SIGHT: Pale yellow color with delicate golden highlights.

NOSE: Tropical fruit aromas of lime, pears, and apricots prevail in combination with hints of honey, very typical of young Chardonnays.

PALATE: Fruit forward with a fresh mouthfeel. Light-bodied with fruity flavors and a smooth finish.

PEAK DRINKING: 3 years.

LAST HARVEST: 2025.