



Escorihuela Gascón Sangiovese.



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: 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 2024–2025 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% Sangiovese.

VINEYARD REGION: Agrelo.

WINE ANALYSIS: Alc/ Vol: 13,9%.

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

SIGHT: Ruby red with good brightness and maroon highlights.

NOSE: Predominance of balsamic aromas laced with herbal notes from Provence, black olives, ripe red fruits, and wild-berry jam. Hints of smoke and spices appear from its oak aging.

PALATE: Soft mouthfeel with herbal notes. Medium-bodied with round and velvety tannins. Fine-length finish and balsamic aftertaste.

PEAK DRINKING: 8 years.

LAST HARVEST: 2025.