



Escorihuela Gascón

Escorihuela Gascón Viognier.



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 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% Viognier.

VINEYARD REGION: Agrelo.

WINE ANALYSIS: Alc/ Vol: 12,5%.

MATURATION: 10% of the wine was aged in French oak for 6 months.

SIGHT: Yellow with bright gold highlights.

NOSE: Complex aromatic profile with notes of apricot, ripe peaches, honey, and orange peels combine with smoky and vanilla hints.

PALATE: A broad, balanced, and well-defined wine that fills the mid palate. Long and tasty finish.

PEAK DRINKING: 3 years.

LAST HARVEST: 2024.