



FAMILIA
Gascón
ROBLE

Familia Gascón Roble Chardonnay.



OVERVIEW: A line of young wines with a light touch of oak, which express the personality of the fruit and their terroir in a balanced way. These are versatile wines, ideal for pairing with a wide range of dishes, maintaining a balance between fruit, structure, and smoothness.

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% Chardonnay.

VINEYARD REGION: Primera Zona, Mendoza.

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

MATURATION: Vinified in stainless steel tanks.

SIGHT: Bright yellow with golden highlights.

NOSE: Varietal typicity marked by notes of tropical fruits such as pineapples, pears, apricots, orange peels, and honey. Subtle smoky aromas complete its profile.

PALATE: Fresh and flavorful white wine. Creamy and fresh with notes of apricot, honey, toasted almonds, and butter.

PEAK DRINKING: 2 years.

LAST HARVEST: 2024.