



Familia Gascón Syrah.



FAMILIA
Gascón

OVERVIEW: Young, fresh, and easy-to-drink wines. They highlight the fruit and the direct expression of the varietal. With an accessible and modern style, they are the gateway to the Escorihuela Gascón universe.

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.

Season 2023 was marked by a warm spring with the occurrence of late frosts towards the end of October and the beginning of November. These conditions caused general low yields throughout several provinces in the country. The summer was dry, and average temperatures were higher than normal, resulting in an early harvest with outstanding sanity due to the low incidence of cryptogamic diseases. In February, some areas registered unexpected frosts and rains that delayed ripeness. Despite being a year with multiple and diverse climatic events, we were able to harvest grapes with exceptional quality and sanity that delivered wines with great structure, balanced acidity and lower alcohol content.

GRAPE VARIETY: 100% Syrah.

VINEYARD REGION: Primera Zona, Mendoza.

WINE ANALYSIS: Alc/ Vol: 13,3%.

MATURATION: Vinified in stainless steel tanks.

SIGHT: Red with purple highlights.

NOSE: Aromas reminiscent of red and black fruits such as blackberries, cherries and plums. Spicy, coffee and chocolate notes also appear.

PALATE: Spicy and fruity, with high acidity and juicy tannins.

PEAK DRINKING: 2 years.

LAST HARVEST: 2023.