Familia Gascón
Red Blend.

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.
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: Blend that brings together the best selection from our vineyards.

VINEYARD REGION: Primera Zona, Mendoza.

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

MATURATION: Vinified in stainless steel tanks.

SIGHT: Red with violet highlights.

NOSE: Aromas of red fruits with mild smoky notes provided by oak aging.

PALATE: Fruity, intense, and balanced with a well- structured mouthfeel.

PEAK DRINKING: 2 años.

LAST HARVEST: 2024.