



MEG
Escorihuela 1884.
Blend.



Escorihuela 1884

OVERVIEW: "MEG stands for elegance. It expresses the search for the perfect balance between aromas and flavors and between freshness and complexity."

Matías Ciciani, Winemaker of Escorihuela Gascón.

GROWING & HARVEST CONDITIONS: Minimum terroir intervention and gentle winemaking define the complexity of Escorihuela Gascón's icon wines. The alluvial soils from El Cepillo vineyard are deep and sandy-loam with rocks rich in calcium carbonate (caliche).

Season 2022 was marked by a lightly warmer summer than 2021, with wide thermal amplitude in the Uco Valley. In autumn, temperatures dropped considerably, with the first frosts on March 30 and 31 hastening the harvest mainly in the Uco Valley. Precipitations concentrated again during February, with annual rainfalls below historical records. This condition led to an exceptional harvest in terms of quality and sanity with a balanced development and ripeness evolution of red wines and extraordinary white wines that stand out for their freshness given their sugar/acidity balance.

GRAPE VARIETY: Malbec, Cabernet Sauvignon.

VINEYARD REGION: Malbec: El Cepillo Vineyard, Uco Valley; Cabernet Sauvignon: vineyards in San José, Tupungato.

WINE ANALYSIS: Alc/ Vol: 14,7%.

MATURATION: Aged in french oak casks: 80% new and 20% used.

SIGHT: Deep red color with bright purple tones.

NOSE: Complex with deep aromas of cassis, black plums, spices, and herbs from Provence laced with smoky notes, cloves, vanilla, and cocoa.

PALATE: "Positively leaps out of the glass and fills you with joy. Fine firm tannins, elegantly made, with lovely crunchy fruit layers and well integrated oak. A brilliant wine. The new Argentina in a glass."

Peter Richards MW.

"Wonderfully aromatic, uplifting, vibrant, with sophisticated structure and a lively and refreshing finish".

Dirceu Vianna Junior MW.

PEAK DRINKING: 15 years.

LAST HARVEST: 2022.