



## Escorihuela 1884 Limited Production. Chardonnay.



## Escorihuela 1884

**OVERVIEW:** "Every bottle of Limited Production highlights the typicity of each varietal. We select the best terroir for each of the varieties that are part of this ultra-premium range of wines to deliver their purest expression to the bottle."

Matías Ciciani, winemaker of Escorihuela Gascón.

**GROWING & HARVEST CONDITIONS:** This vineyard is located at 1,300 m.a.s.l. It has sandy-loam soils and rounded rocks.

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:** Gualtallary.

**WINE ANALYSIS:** Alc/ Vol: 13,1%.

**MATURATION:** 50% of the wine was aged from 8 to 10 months in French oak barrels.

**SIGHT:** Pale yellow with bright greenish hues.

**NOSE:** Pleasant varietal typicity with aromas of white peaches, green apples, lemon peels, and pineapples. The aging of 50% of the wine in barrels adds toasted hazelnuts and linden flower notes.

**PALATE:** Big and creamy, yet refreshing. Smooth, with vibrant acidity and fruity. The mid-palate is precise, with notes of butter and honey. Good balance between alcohol and acidity that provides a long-lasting finish with citric and floral aftertastes.

**PEAK DRINKING:** 10 years.

**LAST HARVEST:** 2024.