Escorihuela 1884 Limited Production. Sauvignon Blanc.

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: Minimum terroir intervention and gentle winemaking define the complexity of Escorihuela Gascón´s ultra premium wines. The alluvial soils from El Cepillo vineyard are deep and sandy-loam with rocks rich in calcium carbonate (caliche).
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% Sauvignon Blanc.

VINEYARD REGION: El Cepillo.

WINE ANALYSIS: Alc/ Vol: 13,8%.

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

SIGHT: Pale yellow with greenish reflections.

NOSE: Intense, with aromas of lime and tangerine peel. The nose is completed with notes of fresh herbs, flowers, and spices.

PALATE: Good freshness and medium-bodied. The mouthfeel is fruity and creamy, and its finish is balanced and persistent.

PEAK DRINKING: 10 years.

LAST HARVEST: 2024.