



United Cellars



# ESCORIHUELA 1884

## MEG Malbec – Cabernet Sauvignon 2018

---

Best expression of combining the freshness of Malbec and the structure of Cabernet Sauvignon from Mendoza

### VINEYARDS

---

El Cepillo vineyard has alluvial origin soils, deep with sandy loam on its lower section while the higher areas have a rocky profile rich in calcium carbonate (caliche). San Jose de Tupungato, located at 1,080 m.a.s.l. with loam-sandy soil and rounded rocks on the bottom, this vineyard has a unique microclimate, ideal for Cabernet Sauvignon.

### WINEMAKING

---

The grapes were harvested from mid-march to mid-April, fermented for 14 days at a max temperature of 28° Celsius. Aged for 16 months in French oak casks, 80% new and 20% used. Peak drinking: 15 years.

### TASTING NOTE

---

Complex on the nose with deep aromas of cassis, black plums, spices and herbs from Provence in addition to smoked undertones, cloves, vanilla and cocoa.

Floral aromas like violets, with black fruits, cassis and blueberries.

The palate is textured, with freshness, pure fruit, black, concentrated and chalky tannins.

### PRESS & ACCOLADES

---

93 points - vintage 2018 - *James Suckling*

92 points - vintage 2018 - *Tim Atkin*

96 points - vintage 2017 - *Decanter*

93 points - vintage 2017 – *Wine Advocate*

92 points - vintage 2016 - *James Suckling*

#### PRODUCER

*Escorihuela Gascon*

#### ORIGIN

*Mendoza, Argentina*

#### APPELLATION

*Malbec: El Cepillo Vineyard, Uco Valley  
Cabernet Sauvignon: San José, Tupungato*

#### WINERY SIZE

*20 to 64 Ha*

#### WINEMAKER

*Matias Ciciani Soler*

#### VARIETIES

*60% Malbec  
40% Cabernet Sauvignon*

#### AGING

*16 months in French oak casks  
80% new, and 20% used*

#### AGE OF VINES

*14 Years*

#### ELEVATION

*1,080 – 1,300 m*

#### SOIL

*Alluvial, sandy-loam*

#### ALCOHOL CONTENT

*14.5 %*

#### MAX YIELD

*5,000 – 7,000 Kg/Ha*

#### FARMING

*Sustainable viticulture*