



United Cellars



ESCORIHUELA 1884

Organic Single Vineyard Malbec 2018

Spectacular organic and biodynamic Malbec, suitable for Vegans

VINEYARDS

The grapes comes from Finca El Cepillo, located in Uco Valley. His alluvial origin, it goes from the deepest sandy-loam to the poor and rocky, rich in calcium carbonate (better known as "caliche"), both places with good drainage and average to poor fertility.

WINEMAKING

The grapes were harvested at the end of March, fermented for 14 days at max temperature of 25° Celsius with natural yeast. Aged for 8 months in stainless steel tanks, and 8 months of bottle aging. No oak.

TASTING NOTE

Deep violet red with highlights in the same tone. Brilliant and agile in the glass. Fruit forward with earthy notes. Displays aromas of black and red fruits such as plums, black cherries, blueberries and blackberries. Such aromas are followed by notes of violets, aromatic herbs, thyme and Rosemary, with balsamic hints that define the character and complexity of High altitude, cool climate Malbecs. Light and pleasant mouthfeel with tasty and refreshing mid palate and vibrant acidity. Mid bodied with juicy tannins that provide strength and long finish. Fruity and spicy aftertaste with earthy tones. A red that is true to its origin, excellent to pair with red grilled meats, offal, hard cheeses and cold cuts.

PRESS & ACCOLADES

93 points - vintage 2018 - *Robert Parker*

93 points - vintage 2018 - *Tim Atkin*

95 points - vintage 2016 - *Decanter*

PRODUCER

Escorihuela Gascon

ORIGIN

Mendoza, Argentina

APPELLATION

Finca El Cepillo, Uco Valley

WINERY SIZE

64 Ha

WINEMAKER

Matias Ciciani Soler

VARIETIES

100% Malbec

AGING

*8 months in stainless steel tanks
8 months of bottle aging*

AGE OF VINES

14 Years

ELEVATION

1,200 – 1,300 m

SOIL

Alluvial, sandy-loam. Rocky.

ALCOHOL CONTENT

14.5 %

MAX YIELD

5,000 – 7,000 Kg/Ha

FARMING

*Organic and Biodynamic
Suitable for Vegans*