



United Cellars



ESCORIHUELA 1884

The President's Malbec - Malbec 2019

A symbol of elegance and the search of the ideal balance

VINEYARDS

This Malbec is made with grapes from two vineyards. One in Mendoza and another from San Patricio del Chañar in Patagonia. "Finca El Cepillo" in Mendoza are deep with sandy loam on its lower section while the higher areas have a rocky profile rich in calcium carbonate (caliche). From Patagonia the soils are colluvial origin, of not very heavy textures, between sandy and loamy loam, scarce in organic matter, with a medium to high infiltration rate.

WINEMAKING

Escorihuela is the oldest existing winery structure in Mendoza and has been used for traditional-style vinification since 1884. The winemaking team integrates non-interventionist Old-World techniques when crafting wine and eschews any additives or modern methods that might mask the wine's expression of terroir. Harvest from mid march to mid April, fermented for 14 days at max temp of 28° Celsius. 16 months in French oak bats (390 liters).

TASTING NOTE

Deep violet red with bright tones of purple. 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. Approaches the palate with elegance as it flows sharp and juicy. Fresh and fruity mouthfeel that imposes flavors of wild fruit marmalade, balsamic undertones and toasts that define its complexity. Round and velvety tannins achieve good balance between tight acidity and a kind finish. Long finish with spiced and fruity aftertaste.

PRESS & ACCOLADES

93 points - vintage 2019 - *James Suckling*

93 points - vintage 2018 - *Robert Parker*

93 points - vintage 2018 - *Antonio Galloni (Vinous)*

PRODUCER

Escorihuela Gascon

ORIGIN

Mendoza & Patagonia, Argentina

APPELLATION

*Finca el Cepillo, (Uco Valley)
San Patricio de Chañar (Patagonia)*

WINERY SIZE

64 Ha

WINEMAKER

Matias Ciciani Soler

VARIETIES

100% Malbec

AGING

16 months in French oak bats (390 liters)

AGE OF VINES

14 - 30 Years

ELEVATION

700 - 1,300 m

SOIL

Sandy-loam and colluvial

ALCOHOL CONTENT

14.0 %

MAX YIELD

5,000 - 7,000 Kg/Ha

FARMING

Sustainable viticulture