

## INFORMAÇÕES TÉCNICAS

<b>Vinho</b>	Escorihuela Circus Blend 2021
<b>Vinícola</b>	Escorihuela Gascón
<b>Safra</b>	2021
<b>País</b>	Argentina
<b>Região</b>	Mendoza
<b>Tipo</b>	tinto
<b>Castas</b>	Malbec, Syrah, Bonarda e Merlot
<b>Teor Alcoólico</b>	13,5%
<b>Maturação</b>	sem passagem por madeira
<b>Temperatura de Serviço</b>	16 a 18 °C
<b>Guarda</b>	2027
<b>Decanter</b>	20 minutos
<b>Premiações</b>	

## VEDANTE



Natural

## TAÇA



Bordeaux

## APRESENTAÇÃO VINUMDAY

Escorihuela Gascón é uma das vinícolas mais antiga de Mendoza. A centenária empresa é a única que ainda está localizada no centro de Godoy Cruz, cidade vizinha a capital provincial. Ali, além da própria vinícola, está um dos restaurantes mais celebrados de toda a região, o 1884 de Francis Mallmann. <br /> <br /> Sob o comando do experiente e respeitado enólogo-chefe Gustavo Marín, as uvas de Malbec, Syrah, Bonarda, e Merlot utilizadas no Circus Blend são cultivadas dos vinhedos da famigerada região de Agrelo, a mais de 1.000 metros de altitude. Na adega, as uvas são vinificadas em tanques de aço inox individualmente e após a malolática, o corte é realizado e o vinho é engarrafado.

## ANÁLISE SENSORIAL



### Análise visual

### DESCRIÇÃO

rubi profundo com reflexos violáceos

INTENSIDADE  baixa  alta

EVOLUÇÃO  primário  terciário



### Análise olfativa

### DESCRIÇÃO

frutas vermelhas, com framboesa e cereja, frutas negras, como groselha e ameixa, frescas e maduras, escoltadas por notas de eucalipto, especiarias picantes (pimenta vermelha), alcaçuz, baunilha, e nuances herbáceas e minerais

INTENSIDADE  baixa  alta

DOÇURA  seco  doce

ACIDEZ  baixa  alta

TANINO  baixa  alta



### Análise gustativa

### CORPO

leve  encorpado

PERSISTÊNCIA  curta  longa

### DESCRIÇÃO

muito equilibrado, tem bom corpo, taninos polidos e maduros, em sintonia com uma acidez franca e bem dosada; as notas de cereja e framboesa frescas se destacam e permanecem em seu deleitoso final

CARNES	<span style="display: inline-block; width: 100px; height: 10px; background: linear-gradient(to right, #e67e22 20%, #e67e22 20% 40%, #e67e22 40% 60%, #e67e22 60% 80%, #e67e22 80% 100%);"></span> peixe	<span style="display: inline-block; width: 100px; height: 10px; background: linear-gradient(to right, #e67e22 20%, #e67e22 20% 40%, #e67e22 40% 60%, #e67e22 60% 80%, #e67e22 80% 100%);"></span> crustáceo	<span style="display: inline-block; width: 100px; height: 10px; background: linear-gradient(to right, #e67e22 20%, #e67e22 20% 40%, #e67e22 40% 60%, #e67e22 60% 80%, #e67e22 80% 100%);"></span> ave	<span style="display: inline-block; width: 100px; height: 10px; background: linear-gradient(to right, #e67e22 20%, #e67e22 20% 40%, #e67e22 40% 60%, #e67e22 60% 80%, #e67e22 80% 100%);"></span> suíno
	<span style="display: inline-block; width: 100px; height: 10px; background: linear-gradient(to right, #e67e22 20%, #e67e22 20% 40%, #e67e22 40% 60%, #e67e22 60% 80%, #e67e22 80% 100%);"></span> cordeiro	<span style="display: inline-block; width: 100px; height: 10px; background: linear-gradient(to right, #e67e22 20%, #e67e22 20% 40%, #e67e22 40% 60%, #e67e22 60% 80%, #e67e22 80% 100%);"></span> gado	<span style="display: inline-block; width: 100px; height: 10px; background: linear-gradient(to right, #e67e22 20%, #e67e22 20% 40%, #e67e22 40% 60%, #e67e22 60% 80%, #e67e22 80% 100%);"></span> caça	<span style="display: inline-block; width: 100px; height: 10px; background: linear-gradient(to right, #e67e22 20%, #e67e22 20% 40%, #e67e22 40% 60%, #e67e22 60% 80%, #e67e22 80% 100%);"></span> curada
QUEIJOS	<span style="display: inline-block; width: 100px; height: 10px; background: linear-gradient(to right, #e67e22 20%, #e67e22 20% 40%, #e67e22 40% 60%, #e67e22 60% 80%, #e67e22 80% 100%);"></span> frescos	<span style="display: inline-block; width: 100px; height: 10px; background: linear-gradient(to right, #e67e22 20%, #e67e22 20% 40%, #e67e22 40% 60%, #e67e22 60% 80%, #e67e22 80% 100%);"></span> moles	<span style="display: inline-block; width: 100px; height: 10px; background: linear-gradient(to right, #e67e22 20%, #e67e22 20% 40%, #e67e22 40% 60%, #e67e22 60% 80%, #e67e22 80% 100%);"></span> médios	<span style="display: inline-block; width: 100px; height: 10px; background: linear-gradient(to right, #e67e22 20%, #e67e22 20% 40%, #e67e22 40% 60%, #e67e22 60% 80%, #e67e22 80% 100%);"></span> duros
DA TERRA	<span style="display: inline-block; width: 100px; height: 10px; background: linear-gradient(to right, #e67e22 20%, #e67e22 20% 40%, #e67e22 40% 60%, #e67e22 60% 80%, #e67e22 80% 100%);"></span> hortaliças	<span style="display: inline-block; width: 100px; height: 10px; background: linear-gradient(to right, #e67e22 20%, #e67e22 20% 40%, #e67e22 40% 60%, #e67e22 60% 80%, #e67e22 80% 100%);"></span> legumes	<span style="display: inline-block; width: 100px; height: 10px; background: linear-gradient(to right, #e67e22 20%, #e67e22 20% 40%, #e67e22 40% 60%, #e67e22 60% 80%, #e67e22 80% 100%);"></span> cereais	<span style="display: inline-block; width: 100px; height: 10px; background: linear-gradient(to right, #e67e22 20%, #e67e22 20% 40%, #e67e22 40% 60%, #e67e22 60% 80%, #e67e22 80% 100%);"></span> cogumelos
AMIDOS	<span style="display: inline-block; width: 100px; height: 10px; background: linear-gradient(to right, #e67e22 20%, #e67e22 20% 40%, #e67e22 40% 60%, #e67e22 60% 80%, #e67e22 80% 100%);"></span> massas	<span style="display: inline-block; width: 100px; height: 10px; background: linear-gradient(to right, #e67e22 20%, #e67e22 20% 40%, #e67e22 40% 60%, #e67e22 60% 80%, #e67e22 80% 100%);"></span> risotos	<span style="display: inline-block; width: 100px; height: 10px; background: linear-gradient(to right, #e67e22 20%, #e67e22 20% 40%, #e67e22 40% 60%, #e67e22 60% 80%, #e67e22 80% 100%);"></span> polenta	<span style="display: inline-block; width: 100px; height: 10px; background: linear-gradient(to right, #e67e22 20%, #e67e22 20% 40%, #e67e22 40% 60%, #e67e22 60% 80%, #e67e22 80% 100%);"></span> tubérculos
TEMPEROS	<span style="display: inline-block; width: 100px; height: 10px; background: linear-gradient(to right, #e67e22 20%, #e67e22 20% 40%, #e67e22 40% 60%, #e67e22 60% 80%, #e67e22 80% 100%);"></span> pimentas	<span style="display: inline-block; width: 100px; height: 10px; background: linear-gradient(to right, #e67e22 20%, #e67e22 20% 40%, #e67e22 40% 60%, #e67e22 60% 80%, #e67e22 80% 100%);"></span> ervas	<span style="display: inline-block; width: 100px; height: 10px; background: linear-gradient(to right, #e67e22 20%, #e67e22 20% 40%, #e67e22 40% 60%, #e67e22 60% 80%, #e67e22 80% 100%);"></span> especiarias	<span style="display: inline-block; width: 100px; height: 10px; background: linear-gradient(to right, #e67e22 20%, #e67e22 20% 40%, #e67e22 40% 60%, #e67e22 60% 80%, #e67e22 80% 100%);"></span> aromáticos
DOCES	<span style="display: inline-block; width: 100px; height: 10px; background: linear-gradient(to right, #e67e22 20%, #e67e22 20% 40%, #e67e22 40% 60%, #e67e22 60% 80%, #e67e22 80% 100%);"></span> oleoginosas	<span style="display: inline-block; width: 100px; height: 10px; background: linear-gradient(to right, #e67e22 20%, #e67e22 20% 40%, #e67e22 40% 60%, #e67e22 60% 80%, #e67e22 80% 100%);"></span> frutas	<span style="display: inline-block; width: 100px; height: 10px; background: linear-gradient(to right, #e67e22 20%, #e67e22 20% 40%, #e67e22 40% 60%, #e67e22 60% 80%, #e67e22 80% 100%);"></span> sobremesas	<span style="display: inline-block; width: 100px; height: 10px; background: linear-gradient(to right, #e67e22 20%, #e67e22 20% 40%, #e67e22 40% 60%, #e67e22 60% 80%, #e67e22 80% 100%);"></span> chocolate



### CULINÁRIA

DESCRIÇÃO assado de tira na parrilla, bife ancho ao molho do deglaçado da frigideira, risoto de cordeiro, hambúrguer feito na brasa, empanada salteña tradicional, arancini de queijo gouda