**GEOGRAPHICAL SITUATION**

Maipo Valley

Rapel Valley

**VINEYARD**

**TERROIR**

This wine comes from the best vineyards in two of Chile’s most highly reputed winegrowing areas, the Maipo Valley and the Rapel Valley.

Nestling at the foot of the Andes Mountains, the Maipo Valley offers ideal conditions for growing Cabernet Sauvignon, Cabernet Franc and Syrah. Plentiful sunshine during the day and cool nights produce a considerable temperature differential that allows the grapes to ripen slowly.

Further south, the Rapel Valley has rich and well-balanced, predominantly clay-loam soil. Its water reserves ensure harmonious, stress-free growth for the vines, providing conditions in which the Carmenere grape can flourish.

**PARCEL SELECTION**

Baron Philippe de Rothschild Maipo Chile applies a rigorous parcel selection policy, both in its own vineyards around the Bodega and in its partner winegrowers’ best terroirs. The highest quality parcels are selected then closely monitored all year round according to strict specifications, under the regular supervision of our winemakers.

**2008 VINTAGE**

The vegetation cycle started late after a cold and dry winter but soon caught up in the high temperatures that prevailed between January and April. A long period of hot weather in the second half of the cycle accelerated the ripening process but also dehydrated the grapes, with the result that the crop had to be harvested early.

**Blackcurrant, spice, mocha**

**Powerful, complex, generous**

**VINIFICATION**

The entire vinification process is carried out at the Baron Philippe de Rothschild Maipo Chile Bodega, in the heart of the Maipo Valley. Combining wood and steel in a distinctive architectural style, the bodega symbolises the alliance between state-of-the-art technology and the great Bordeaux winemaking tradition.

**HARVESTING BY HAND**

The grapes are hand-picked then brought to the bodega. They are hand-sorted several times then destemmed and lightly crushed before vinification.

**CHARACTER AND PERSONALITY**

Vinification takes place in the Bordeaux manner at controlled temperatures in order to preserve all the aroma, flavour and freshness of the fruit. Blending, a crucial stage in defining the Escudo Rojo style, aims to combine Chilean character with Bordeaux elegance to create a round, fruity and elegant wine with a distinctive personality.

**MATURENING**

**CASK MATURING**

Half the vintage is matured in one-year-old oak barrels for six to eight months.

**VARIETAL MIX**

Escudo Rojo is a blended wine made from four different grape varieties. Cabernet Sauvignon (40%) and Cabernet Franc (5%), traditional Bordeaux varieties, give refinement and tannic power, while Carmenere (37%) and Syrah (18%) bring body, density and a touch of spice.

**TASTING NOTES**

**ALC. 14.5% VOL.**

**COLOUR:** Attractive and vivid ruby red.

**NOSE:** The nose reveals sustained raspberry, blackcurrant and blackberry aromas, accompanied by more subtle notes of blond tobacco, spice and mocha.

**PALATE:** The attack is elegant, round and full-flavoured. Suggestions of blackberry fruit, cherry and pepper gradually emerge, perfectly combined with roasted, toasted notes. The long and expressive finish harmoniously combines Cabernet elegance with the roundness and powerful flavours of Syrah and Carmenere.

**SERVICE**

Serving temperature: 16 - 17°C

**MENU SUGGESTIONS:** Duck breast, braised lamb shoulder, cheeses.