



## ESCUDO ROJO RESERVA CARMÉNÈRE

2021 | \$19.99



### DESCRIPTION

In the late 18th century, Mayer Amschel Rothschild, a merchant in the Frankfurt ghetto, had five sons. In 1789, after initiating them into the art of business, he decided to send four of them to the four major European capitals of the time: Salomon to Vienna, Nathaniel to London, Carl to Naples and James to Paris, Amschel Junior remaining at his father's side in Frankfurt. The Rothschild myth was ready to take wing. Coming from a close-knit family, the Rothschild brothers remained in constant touch and pioneered the art of exchanging information faster and more effectively than anyone else. It was those communication skills which enabled them to anticipate the far-reaching changes then sweeping through Europe. During the 19th century, bankers to Napoleon's Europe and then the industrial era, builders of the modern economy, they spoke as equals to governments.

In 1922, the 20-year-old Philippe de Rothschild, youngest son of Baron Henri and great-grandson of Baron Nathaniel, took the destiny of the estate in hand. Two years later he imposed a revolution, insisting that his wine, hitherto delivered to Bordeaux wine merchants in barrels, should be bottled at the château. The same year, in another innovation, Baron Philippe asked the poster artist Jean Carlu to illustrate the label for the vintage. During a reign which spanned more than 60 years, his decisions would profoundly change the world of wine, raise the image of the family château to unparalleled heights and increase the range and geographical scope of its activities.

Escudo Rojo is an iconic Chilean brand created by Baron Philippe de Rothschild to produce the best wines in each category and market them worldwide. The wines strike a harmonious balance between freshness, fruit, oak, fullness on the palate and ageing potential. In addi-

tion to the flagship blended wine, the Escudo Rojo range includes five varietal wines: Carménère, Syrah, Cabernet Sauvignon, Chardonnay, and Sauvignon Blanc. All the wines in the range express a distinctive character, reflecting the expression of its terroir.

Escudo Rojo is the Spanish translation of the German “Rote Schild” meaning Red Shield. In 1999, the encounter between Chilean soil and Bordeaux expertise gave rise to Escudo Rojo, a branded wine worthy of the Baron Philippe de Rothschild name, synonymous with the high standards of a great winemaking tradition. Vines were first brought to Chile in the 16th century by the Spanish Conquistadors and their religious orders who needed wine to celebrate mass. Cabernet Sauvignon, Merlot, Sauvignon Blanc, and Chardonnay vines were brought from France in the 19th century to make finer wines.

Located at Buin-Maipo, 45 kilometers south of Santiago in the famous Maipo Valley, the Baron Philippe de Rothschild Maipo Chile bodega stands in its own 63-hectare (156-acre) vineyard. The wines are produced, matured, bottled, and packaged at the estate under the supervision of a French winemaker and under the control of an in-house laboratory. For each of its wines, the winery selects the best parcels in Chile’s most highly reputed valleys to make wines which consistently combine refinement and character. Regular sources of supply and consistent quality are also guaranteed by long-term contracts with partner winegrowers, especially further south, in the Rapel Valley. A rigorous parcel selection procedure has been implemented, with each parcel being evaluated for three years to ensure that the grapes are of sufficiently high quality to make Escudo Rojo.

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All the grapes are picked by hand in small baskets to preserve the fruit. The grapes are then sorted twice before entering the winery: first by hand on a sorting table, then after destemming. This is a proactive approach to quality that is rarely used in even the most prestigious vineyards. This practice demonstrates Escudo Rojo’s ambitious quality standards. A portion of the wine matures in oak barrels and the rest in stainless-steel vats. After maturing, the wines are fined using egg-white and filtered. The proportion of each grape variety in the final blend for Escudo Rojo varies slightly from year to year to ensure an expressive wine of the highest quality.

Carménère (“car-men-nair”) is a medium-bodied red wine that originated in Bordeaux, France, and now grows almost only in Chile. This wine is made entirely from the same grape variety even though the requirement under Chilean law is only 75%. Carménère produces rich and slightly tannic wines with red fruit and licorice flavors. 80% of the wine is matured in oak barrels and 20% in stainless-steel tanks for 10 months before bottling.

## Tasting Notes

### NOSE:

Very intense and fruity, with notes of black fruit and plum mixed with spicy nuances of roasted red pepper, cloves, bay leaf, rosemary, and subtle aromas of chocolate, toffee, and roasted coffee beans due to aging in French oak.

### PALATE:

Starts out smooth, refreshing, and juicy with well-balanced acidity. The tannins are elegant, refined, and silky. Black cherry and blackberry notes follow through to the aftertaste, culminating in a long finish.

### PAIRING:

Carménère makes an excellent everyday food pairing wine for several reasons. For one, the naturally high acidity makes for excellent pairing next to foods with higher acidity sauces. Another keen benefit is Carménère's herbaceous peppercorn-like flavor that often embellishes roasted meats from chicken to beef.

Examples: Chicken Mole, Carne Asada, Cuban-style Roast Pork, Roast Dark Meat Turkey, Beef Brisket, Beef Stew, Filet Mignon, Lamb w/ Mint, and Lamb Stew.

## Fun Facts

90 Points- [Wine Spectator Magazine](#)

92 Points- [James Suckling](#)

## Valle de Colchagua D.O., Maipo, Chile

