



Escudo
Rojo

**GRAN RESERVA
CHARDONNAY
2024**



**CHILE
CASABLANCA
VALLEY**



SOIL: Semi-decomposed granitic soil with significant clay inclusions

CLIMATE: Mediterranean

HARVEST : Manual

GRAPE VARIETY: 100% Chardonnay

MATURING: 6 months, 50% French oak barrels / 25% new barrels and 75% 1-to-2-year old barrels

AGEING POTENTIAL: 5 years

2024 VINTAGE

The 2024 vintage will be remembered for its outstanding weather conditions. Abundant winter rainfall, particularly in the Maule Valley (over 650 mm) and Maipo Valley (over 400 mm) gave way to an ideal spring and summer characterized by a dry season.

Despite an initial delay to the growth cycle, véraison (color change) unfolded over a long period, resulting in varying degrees of ripeness. The harvest was meticulously planned to allow the grapes to reach optimal ripeness, promising outstanding aromatic intensity, a smooth structure and long finish.

Mild temperatures in January and February were followed by cooler conditions in March and April, thus preserving the natural freshness and acidity of the grapes. The resulting wines are well-balanced and powerful, combining richness and elegance, and are sure to join the ranks of the finest Chilean vintages.

TASTING NOTES



**FRESH &
AROMATIC**



GRAPEFRUIT



**TOASTED
ALMOND**

Color: Clear-yellow color with very brilliant green highlights.

Nose: Very intense and fruity with floral notes of acacia and orange blossom mingled with fruity aromas of melon, grapefruit and quince, as well as nuts such as lightly toasted walnuts and almonds accompanied by nuances of marzipan imparted by barrel ageing.

Palate: Starts out powerful and very fresh with good volume, richness and complexity, underpinned by very refreshing acidity. Floral aromas return on the aftertaste, culminating in a long finish. All in all, a very delicious and versatile wine. ABV 14%

MENU SUGGESTIONS

Cod in saffron sauce, Grilled gamba prawns with parsley.
Serving temperature: 10-11°C