



Casillero del Diablo

LEYENDA

ORIGIN

D.O. Pirque, Maipo Valley.

VINTAGE

2014.

HARVEST

Manual selection.

SOIL

Alluvial.

AGEING

The wine was aged in French oak barrels for 10 months and then held in untoasted French oak casks called foudres for 10 more months.

COLOUR

Intense ruby red.

AROMA

Intense notes of ripe black fruit such as blueberries and blackcurrants that meld subtly with delicate notes of vanilla and chocolate from ageing in oak barrels.

PALATE

A wine with tremendous structure and concentration on the palate, with firm, elegant tannins that lead to a long finish.

FOOD PAIRING

Red meats and aged cheeses.

www.casilleroeldiablo.com