

Casillero del Diablo

RESERVA ESPECIAL

Soils rich in red clay and granite give rise to Reserva Especial in Maule, 350 kilometres south of Santiago de Chile. Clay has been a key element in many creations throughout human history, and today it has an important role in making this wine.

The clay-loam soils over a granitic base in our vineyards contribute structure and character to this wine, while the zone's coastal breezes and constant sunshine produce the rich acidity and fresh fruit that enables us to obtain a vibrant and enchantingly elegant Carmenere.

CARMENERE

VINTAGE

2019

AGEING

Aged in French and American oak barrels from 8 to 10 months...

COLOUR

Red with violet hues.

AROMA

Soft notes of black plums, spices and white pepper perfectly combine with a toasted flavour provided by barrel ageing.

PALATE *

On the palate, it shows good structure and balance. Notes of plums and spices stand out, along with elegant and silky tannins, giving way to a persistent finish.

PAIRING

Ideal for pairing with roasted red meats and mature cheeses.