



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 Carmeneré.

CARMENERE

VINTAGE
2020

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.