

Casillero del Diablo

RESERVA ESPECIAL

Soils rich in clay and sand give rise to Reserva Especial in Rapel, 150 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 very deep clay-loam soils without the presence of stones in our vineyards contribute structure and character to this wine, while the warm autumns, added to the constant sunshine produce the rich acidity and fresh fruit that enables us to obtain a vibrant and enchantingly elegant Carmenere.

CARMENERE

VINTAGE 2022

AGEING

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

COLOUR

Dark and deep purple.

AROMA

Classic Carmenere notes, blueberries and wild berries stand out, along with dried flowers and delicate touches of black pepper.

PALATE ...

On the palate it is fruity and fresh, accompanied by a rich acidity with sweet and gentle tannins, giving way to a long finish.

PAIRING

Ideal to accompany with red meats and pork, as well as mature cheeses.