



DIABLO

UNLEASH THE *EXTRAORDINARY*

DARK RED

VINTAGE: 2023

PRINCIPAL VARIETIES:

Syrah	50%
Malbec	20%
Merlot	20%
Red Blend	10%
Alcohol	13,5%
PH	3,7

THE WINEMAKER:

Hector Urzúa Pistas.

VINEYARD OF ORIGIN:

Lourdes Vineyard
Quebrada de Agua
Area (hectares): 800
Maule Valley, Chile.

AGING:

Oak aging in French & American barrels.

SOIL:

Mainly colluvial. Clays predominate in the soil profile. It has Good permeability and medium to low depth.

TASTING NOTES:

A wine that dazzles with its intense, deep red color and seduces with its attractive touch of black fruits that melt with delicate notes of mocha and creamy vanilla. This wine delivers a pleasing blend of flavors and sensations that envelop and captivate from the beginning.

TEMPERATURE TO BE SERVED:

64-68 °F.

