

Evolución

Chardonnay | 2010 Harvest

TASTING NOTES

This Chardonnay has a beautiful and fine pale yellow color. Its aroma evokes bananas, honey and suggestive notes of pineapple and mango. In the mouth, it presents a great finish.

Variety

100% Chardonnay. The variety comes from clay loam soil.

Origin

Maule Valley, Chile.

Harvest

Hand harvested between March 16 and 30, 2010.

Food Pairing

It is an excellent accompaniment for seafood and fish dishes, and a large variety of cheeses. It also serves as an aperitif.

Serving

Serve at a temperature between 53.6°F (12°C) and 57.2°F (14°C).

Best Served Before

2014.



Alcohol: 12.5% v/v

pH: 3.2

Export package: 12 x 750 cc, 24 x 375 cc