

Evolución

Carménère | 2010 Harvest

TASTING NOTES

This Carménère has an intense red ruby color. Its bouquet evokes cherry and blackberries, as well as spices. In the mouth, its friendly tannins stand out, together with its herbaceous character.

Varieties

85% Carménère, 10% Cabernet Sauvignon and 5% Cabernet Franc. The varieties come from clay loam soil.

Origin

Maule Valley, Chile.

Harvest

Hand harvested between May 2 and 14, 2010.

Aging

15% to 20% of the blend in American oak barrels for 12 months.



Food Pairing

It is a great accompaniment for spicy dishes, pasta and lean meats.

Serving

Serve at a temperature between 64.6°F (18°C) and 66.2°F (19°C).

Best Served Before

2016.

Alcohol: 13% v/v

pH: 3.6

Export package: 12 x 750 cc