

# Evolución

Merlot | 2010 Harvest

## TASTING NOTES

*Wine of a red ruby color. Its aromas present delicate notes of cherry, blackberry marmalade and dried plums. In the mouth, its tannins are soft and friendly, with a great finish.*



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### Varieties

85% Merlot and 15% Carménère. The varieties come from clay loam soil.

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### Origin

Maule Valley, Chile.

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### Harvest

Hand harvested between March 25 and April 15, 2010.

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### Aging

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

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### Food Pairing

It is an ideal accompaniment for white meats, pasta and mild cheeses.

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### Serving

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

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### Best Served Before

2016.

Alcohol: 13% v/v

pH: 3.5

Export package: 12 x 750 cc