

Evolución

Rosé | 2011 Harvest

TASTING NOTES

This wine has a delicate and shimmering pink color. Its aromas are reminiscent of cherries and strawberries, with subtle mineral and caramelized notes. In the mouth it is balanced and fresh, with a pleasant finish.



Varieties
60% Cabernet Sauvignon, 30% Carménère
and 10% Malbec.

Origin
Maule Valley, Chile.

Harvest
Hand harvested between March 11 and 15,
2011.

Food Pairing

It is ideal to serve as an aperitif due to its freshness and balanced acidity. It also goes extremely well with carpaccio, sushi, fresh salads, as well as fish and seafood in general.

Serving

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

Best Served Before
2014.

Alcohol: 13% v/v
pH: 3.5
Export package: 12 x 750 cc