

Evolución

Sauvignon Blanc | 2011 Harvest

TASTING NOTES

Of greenish yellow color, its aromas recall citrics, like lime and grapefruit, together with fresh and delicate notes of recently cut grass. In the mouth, it results young, of an aromatic aftertaste and balanced acidity.



Variety

100% Sauvignon Blanc. The variety comes from clay loam soil.

Origin

Maule Valley, Chile.

Harvest

Hand harvested between March 11 and 15, 2011.

Food Pairing

It is an excellent wine for all kinds of seafood, sheep and goat cheeses. It also serves as an aperitif.

Serving

Serve at a temperature between 53.6°F (12°C) and 75.2°F (14°C).

Best Served Before

2013.

Alcohol: 12.5% v/v

pH: 3.2

Export package: 12 x 750 cc, 24 x 187 cc