

EVOLUCIÓN

CHARDONNAY

TASTING NOTES

Elegant and bright gold yellow color. Its aromas evoke tropical fruits as banana, pineapple and mango. At the same time, shows delicate honey notes. Presents a balanced acidity, subtle toasty notes produce of its aging in oak, and a great finish.



VARIETIES

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

AGING

30% in american and french oak barrels, between 6 and 8 months.

HARVEST

Hand harvested.



FOOD PAIRING

Wide range of baked or grilled fishes, shrimps and crab. Also very recommended with mature cheeses.

SERVING

Serve between 12°C to 14°C (53°F to 57°F)

EXPORT PACKAGE · 750 cc

ALCOHOL · 13.5% v/v

