

EVOLUCIÓN

CARMENERE

TASTING NOTES

It shows an elegant violet red color. Fresh fruits as plum and blackberry and interesting spicy notes. Medium structured body, highlights its friendly tanins. Delicate toasted notes thanks to its aging in oak.



VARIETIES

85% Carmenere and 15% Cabernet Sauvignon.
Varieties of clay loam soil of fluvial origin.

AGING

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

HARVEST

Hand harvested.



FOOD PAIRING

This wine is a great companion for red meats and also white lean meats, spicy dishes and pasta. Mature cheeses are also a very good companion.

SERVING

Decant for 30 minutes and serve at 18°C (64°F)

EXPORT PACKAGE · 750 cc

ALCOHOL · 13.5% v/v

