

EVOLUCIÓN

CABERNET SAUVIGNON

TASTING NOTES

Great ruby red color; bright. Delicate notes of plum and blackberry. Friendly mint notes and a soft toast thanks to its aging. Soft tanins, good structure and pleasant finish. Delicate toasty notes thanks to its aging.



VARIETIES

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

AGING

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

HARVEST

Hand harvested.



FOOD PAIRING

It is recommended to serve this wine with grilled red meat, also is a good company for game meats as deer or boar. Mature cheeses also present very good harmonization.

SERVING

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

EXPORT PACKAGE · 750 cc

ALCOHOL · 13.5% v/v

