

EVOLUCIÓN

SAUVIGNON BLANC

TASTING NOTES

Elegant pale yellow color with greeny brights. Its aromas are reminiscent of citric fruits as lime and grapefruit, along with fresh notes of recently cut grass. Great mineral character. In the mouth it shows young, fresh, with aromatic aftertaste and vivacious acidity.



VARIETIES

100% Sauvignon Blanc. Variety of clay loam soil of fluvial origin.

HARVEST

Hand harvested.



FOOD PAIRING

Presents a nice harmonization with all kind of seafood. Also with some goat and sheep cheeses. Highly recommended as aperitif, with ceviche or sushi.

SERVING

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

EXPORT PACKAGE · 750 cc

ALCOHOL · 12.5% v/v

