

EVOLUCIÓN

MERLOT

TASTING NOTES

Elegant ruby red color. Delicate notes of cherry and subtle floral notes. Thanks to its aging in oak, highlights pleasant toasty notes. Its tanins are soft and friendly, has a medium structured body and a pleasant finish. Elegant and soft toasty notes, produce of its aging in oak.



VARIETIES

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

AGING

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

HARVEST

Hand harvested.



FOOD PAIRING

This wine is a great partner for white meats, lean red meats, pasta and cheeses.

SERVING

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

EXPORT PACKAGE · 750 cc

ALCOHOL · 13.5% v/v

