

DANCING FLAME

Ojos del Salado



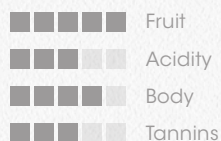
MALBEC

Ancient legend tells of one night when the sky above Chile's narrow valleys suddenly lit up with flames, caused by a huge volcanic explosion that brought beneficial minerals and soils to enrich Chile's land – a great legacy we enjoy through the superb terroir of our valleys, echoed in each bottle of Dancing Flame.

TASTING NOTES

Deep ruby with bluish hues. The nose is intensely perfumed with notes of red and black fruits, and violets, accompanied by vanilla and coconut. An ample volume on the palate, with firm, round tannins, high acidity and long finish with a floral-fruity presence.

PALATE



GRAPES

VINTAGE

REGION

ALCOHOL

SUGGESTED SERVING TEMPERATURE

FOOD PAIRING

Pasta, white meats, pizza,
traditional Chilean
empanadas.

OAK AGING

3 months in American
oak.

87% Malbec
8% Merlot
4% Alicante Bouschet
1% Petit Verdot

2019

Central Valley

13%

15 - 18 °C
59 - 64 °F



DANCING FLAME



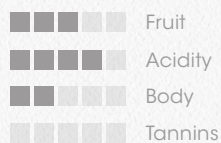
SAUVIGNON BLANC

Ancient legend tells of one night when the sky above Chile's narrow valleys suddenly lit up with flames, caused by a huge volcanic explosion that brought beneficial minerals and soils to enrich Chile's land – a great legacy we enjoy through the superb terroir of our valleys, echoed in each bottle of Dancing Flame.

TASTING NOTES

Pale and bright yellow color, nose of tropical fruits such as passion fruit and pineapple with a finish of citric aromas. In the mouth it has a medium and balanced acidity and good persistence in the middle of the mouth.

PALATE



GRAPES

100% Sauvignon Blanc

VINTAGE

2019

REGION

Central Valley

ALCOHOL

12,5%

SUGGESTED SERVING TEMPERATURE

7 - 10 °C
45 - 50 °F

FOOD PAIRING

Seafood, salads, as an aperitif.

