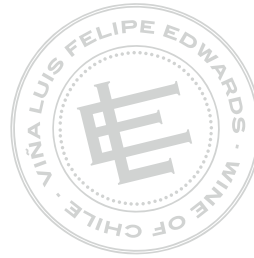


DANCING FLAME

Cjos del Salado



CABERNET SAUVIGNON

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

Color: deep burgundy red. Aroma: Ripe red and black fruits such as strawberry and blueberries, accompanied by notes of dried herbs and subtly complemented by hints of chocolate, coffee and vanilla. Flavor: mouth with a firm and structured body, soft tannins and a fruity finish.

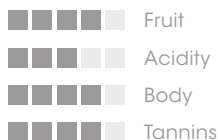
FOOD PAIRING

Grilled white and red meats, roasted vegetables, charcuterie.

OAK AGING

3 months in French and American oak

PALATE



GRAPES

85% Cabernet Sauvignon
10% Alicante Bouschet
5% Cabernet Franc

VINTAGE

2021

REGION

Central Valley

ALCOHOL

13%

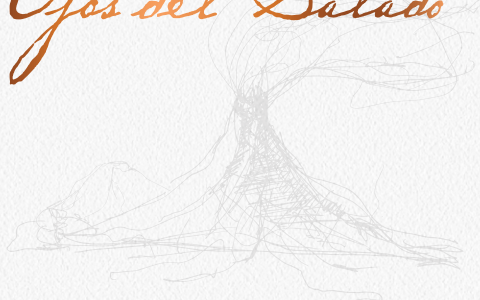
SUGGESTED SERVING TEMPERATURE

15 - 18 °C
59 - 64 °F



DANCING FLAME

Ojos del Salado



RED BLEND

Ancient legend tells of one night when the sky above Chile's valleys suddenly lit up with dancing flames. The cause was a huge eruption – lava and fire spewing from deep in the heart of the earth up through the highest peaks of the Andes Mountains. This grand volcanic explosion brought beneficial minerals and soils to enrich Chile's land – a great legacy we enjoy through the superb terroir of our valleys. There are 500 or so active volcanoes in Chile. The name of each tier within our brand is a tribute to a different one.

WINEMAKER'S NOTES

Intense bluish red. Aromas of ripe fruit, sweet spices and herbs predominate, with notes of vanilla, chocolate and toast. Balanced acidity in the mouth with great body and firm tannins.

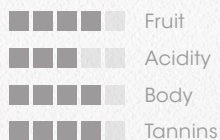
FOOD PAIRING

Pairs well with grilled meats and vegetables, pasta with red sauce, cold cuts, hard cheeses, or simply on its own.

OAK AGING

3 months in french and american oak.

PALATE



GRAPES

70% Cabernet Sauvignon
20% Carmenère
10% Syrah

VINTAGE

2021

REGION

Valle Central

ALCOHOL

13%

SUGGESTED SERVING TEMPERATURE

15 - 18 °C
59 - 64 °F



DANCING FLAME

Ojos del Salado



MERLOT

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

Color: intense cherry red. Aroma: fresh ripe fruits such as plum and maraschino cherries, complemented by hints of vanilla and crème brûlée. Flavor: Fruity on the palate with soft tannins and balanced acidity.

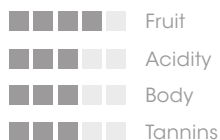
FOOD PAIRING

Pasta, white meats, pizza, traditional Chilean empanadas

OAK AGING

3 months in French and American oak

PALATE



GRAPES

90% Merlot
10% Alicante Bouschet

VINTAGE

2021

REGION

Central Valley

ALCOHOL

12,5%

SUGGESTED SERVING TEMPERATURE

15 - 18 °C
59 - 64 °F



DANCING FLAME

Ojos del Salado



CHARDONNAY

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.



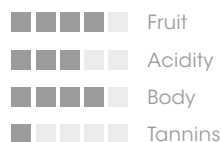
TASTING NOTES

Bright yellow color. Marked aromas of white pulp fruits and flowers, with subtle hints of caramel and dairy products. In the mouth it appears as a fresh wine, with a pleasant acidity and good persistence.

FOOD PAIRING

Seafood, salads, white meats and fish, as an aperitif.

PALATE



GRAPES

85% Chardonnay
15% Pedro Jimenez

VINTAGE

2021

REGION

Central Valley

ALCOHOL

13%

SUGGESTED SERVING TEMPERATURE

10 - 13 °C
50 - 55°F

