

DANCING FLAME



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

A bright and fresh Sparkling Brut wine, with citrus aromas and notes of green apples and white flowers. Juicy, mineral and refreshing; Its palate is round and slightly creamy.

FOOD PAIRING

As an aperitif on any occasion or to accompany seafood, sushi, salads and desserts.

GRAPES

85% Chardonnay
15% Pinot Noir

VINTAGE

N/V

REGION

Colchagua Costa

ALCOHOL

12,5%

SUGGESTED SERVING TEMPERATURE

Serve Chilled



SUGAR

10 gr/L



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TASTING NOTES

With small, persistent bubbles, this elegant Brut Rose has notes of strawberries, raspberries and soft aromas of rose petals. On the palate the creaminess and volume of its bubbles are balanced with a refreshing acidity and long finish.

FOOD PAIRING

white fish, seafood
or pasta with mild sauce.

SUGAR

9 gr/L

GRAPES

85% Pinot Noir
15% Chardonnay

VINTAGE

N/V

REGION

Chile

ALCOHOL

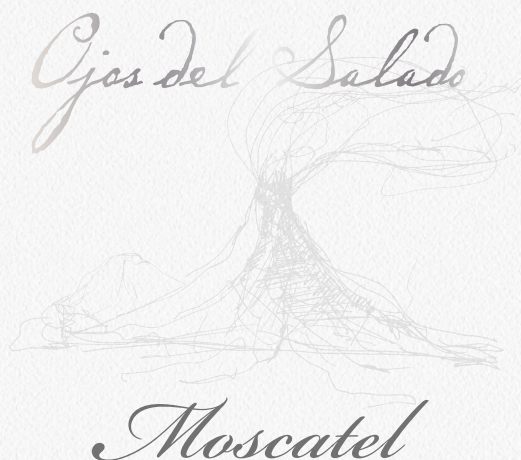
12,5%

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TASTING NOTES

Pale golden color, with presence of fine and persistent bubbles, in the mouth it presents a balanced acidity that harmonizes with its elegant sweetness. On the nose it brings floral and fresh grape notes with a light touch of damask and citrus fruits.

FOOD PAIRING

appetizers with blue cheese, toasted almonds and dried fruits, excellent option to savor with cakes with apple and cinnamon and crepes with honey or red fruit syrup

SUGAR

75 gr/L

GRAPES

100% Moscater

VINTAGE

N/V

REGION

Chile

ALCOHOL

9%

SUGGESTED SERVING TEMPERATURE

Serve Chilled

