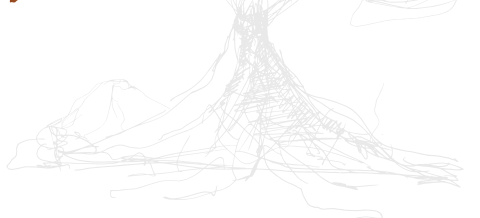


DANCING FLAME

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.

TASTING NOTES

Red color. The nose presents aromas of ripe fruit, sweet spices and herbs, accompanied by sweet and toasted aromas coming from the wood. The palate is medium acidity, volume and fruity.

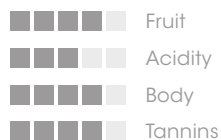
FOOD PAIRING

It can be enjoyed on its own or with grilled meats and vegetables, pasta with red sauce and hard cheeses.

OAK AGING

3 month in French and American Oak

PALATE



GRAPES

70% Cabernet Sauvignon
20% Carmenère
10% Shiraz

VINTAGE

2023

REGION

Central Valley

ALCOHOL

13%

SUGGESTED SERVING TEMPERATURE

15 - 18 °C
59 - 64 °F

