HOUSE OF TOWNEND

Dancing Flame Gran Reserva Pinot Noir

Price	£13.99
Code	DANC001

A delicious, fruit forward style of Pinot Noir from the cool climate Leyda Valley in Chile , showing a smooth mix of cherry and strawberry fruits and a soft velvety mouthfeel.

Tasting Notes:

Bright ruby red in colour. On the nose it is elegant and intense with aromas of blackberry, fresh strawberries and raspberries, with soft touches of earh and graphite, finishing with elegant touches of cedar and mocha from maturation in French oak barrels. Soft and mature tannins, with a juicy and persistent finish.



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Specification	
Vinification	In the Leyda Valley, with its cooling ocean breezes, our Pinot Noir grapes ripen slowly. They develop intense berry fruit characteristics whilst retaining all their natural freshness. The resulting wine was aged in French oak barriques to considerably increase its complexity and texture. Deliciously supple, with ripe, smoky fruit flavours balanced by refreshing acidity.
ABV	13.5%
Size	75cl
Drinking Window	Drink now
Country	Chile
Region	Leyda Valley
Area	San Antonio
Type	Red Wine
Grapes	Pinot Noir
Genres	Vegan, Vegetarian
Vintage	2024
Body	Elegant, refined and supple
Producer	Viña Luis Felipe Edwards
Producer Overview	The history of Viña Luis Felipe Edwards (LFE) dates back to 1976, when Luis Felipe Edwards Sr. purchased the Fundo San José de Puquillay estate, located in the Colchagua Valley, a premier viticultural region in Chile.
Closure Type	Screw Cap
Food Matches	The grape variety will enhance the flavour of whole grains, all kinds of mushroom and herbs. Try with white meat, stews and flavoured fish dishes. An ideal accompaniment to dry cheeses like Edam.