HOUSE OF TOWNEND

Dancing Flame Sauvignon Blanc Gran Reserva

Price	£13.99
Code	DANC005

Made from premium grapes grown in the Vallede Leyda, close to the Pacific Ocean, where the cool breezes allow the fruit to ripen gradually with greater intensity.

Tasting Notes:

The nose is aromatic and intense, with notes of tropical fruits, as well as orange blossom and lemon zest. The palate is fresh and juicy, with a marked acidity that makes it very refreshing, maintaining a good concentration of flavours and volume in the mouth.



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Specification	
ABV	13%
Size	75cl
Drinking Window	Drink now
Country	Chile
Region	Leyda Valley
Area	San Antonio
Sub Area	Leyda
Type	White Wine
Grapes	Sauvignon Blanc
Genres	Vegan, Vegetarian
Vintage	2025
Style	Dry
Body	Zesty, zingy and refreshing
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	Ideally paired with sea food, white meat or serve on it's own as an aperitif.
Press Comments	Decanter, September 2026, 'South American Value Whites Panel Tasting', 93 points: "Crystalline and coastal, with lime leaf, lemon peel, gooseberry, citrus blossom, fresh grass and wet stone. Crisp, saline and delicately mineral. Refreshing and quietly sophisticated."