

WAVE HOG RED



WINE MAKER

Alphonse DeRose

ORIGIN DENOMINATION

Peralillo, Santa Ana, Colchagua Valley Chile

VARIETIES

Cabernet Sauvignon

ALCOHOL

13.1%

WINE MAKING

FERMENTATION

Natural yeast controlling temperature under 30°C (86°F)

AGEING

Aged for 12 months in 2nd use French Oak Barrels

TASTING NOTES

COLOR: Intense Red Cherry

NOSE: Red Currant, Dried Cherry, Black Cherry, Green Pepper

MOUTH: Moderate Tannins, Granite, Graphite, Moderate to High Acidity

RECOMMENDED FOOD PAIRINGS: Smoked Pork and Sausage, Manchengo Cheese, Lasagna

Serving Temperature 13-15°C (55-59°F)

