



★ **PROFILE** ★

BRAND HATCH
WINE NAME GREEN CHILE WINE
VARIETAL PROPRIETARY BLEND USING HATCH GREEN CHILE

TASTING NOTES FIRE-ROASTED, MILD HATCH GREEN CHILE IS COLD-SOAKED IN WHITE WINE, ALLOWING TRADITIONS OF WINE & CHILE TO FUSE INTO ONE. SEMI-SWEET AND VERY SMOOTH, THIS SLIGHTLY SPICY WINE BRINGS TO LIFE THE FLAVOR OF THE SOUTHWEST WITH ITS UNIQUE NEW MEXICAN FLAIR.

FOOD PAIRINGS SERVE CHILLED WITH YOUR FAVORITE MEXICAN DISH, DESSERTS, CHEESES AND DO NOT FORGET TO USE IT AS THE IDEAL COOKING WINE IN YOUR FAVORITE SOUTHWESTERN RECIPE! ALSO PERFECT WITH POULTRY WITH A SPICY APPLE PUREE, SHRIMP TACOS WITH FRESH MANGO SALSA OR A MANGO FRUIT SALAD.

★ **TECHNICAL DATA** ★

ALCOHOL 12%
PH 3.4
MATURATION ON HATCH GREEN CHILE
CHILE VARIETY HATCH GROWN "NM 6-4"
COLOR PALE STRAW
BOUQUET GREEN CHILE
TASTE GREEN CHILE
SERVING TEMPERATURE 42°-46°



★ **TASTING CHART** ★



NEW MEXICO
Taste the Tradition®