



HATCHCHILEWINES.COM

PROFILE

BRAND HATCH

WINE NAME RED CHILE WINE

VARIETAL PROPRIETARY BLEND USING HATCH RED CHILE

TASTING NOTES WORLD-FAMOUS, HATCH-GROWN RED CHILE IS COLD-SOAKED IN RED WINE, ALLOWING TRADITIONS OF WINE & CHILE TO FUSE INTO ONE. ALLURING PEPPER AND SMOKE ON THE NOSE, THIS FLAVORFUL WINE BRINGS TO LIFE THE FLAVOR OF THE SOUTHWEST WITH ITS UNIQUE NEW MEXICAN FLAIR.

FOOD PAIRINGS PAIRS NICELY WITH CHOCOLATE AS THE SMOKE, PEPPER AND BERRY WILL BE FURTHER DRAWN OUT BY THE RICHNESS OF THE CHOCOLATE. ALSO GOES VERY WELL WITH RICH, FULL-FLAVORED CHEESES.



TECHNICAL DATA

ALCOHOL 12%

PH 3.6

OAK FRENCH

TOAST HEAVY

MATURATION ON OAK & HATCH RED CHILE

COLOR RICH GARNET

BOUQUET PEPPERY BERRY & SPICE

TASTE SPICE, RED PEPPER, SMOKE, DARK CHERRY

SERVING TEMPERATURE 42°-46°

★TASTING CHART★



INTENSITY I						POWERFUL
SWEETNESS VERY DRY -		*				DESSERT
BODY	BODY LIGHT ————					VERY FULL
ACIDITY	SOFT —	-				VERY CRISP
TANNINS	NONE -	-				HEAVILY TANNIC
OAK	NONE —					HEAVY OAK
COMPLEXITY	DIRECT —	A .				VERY COMPLEX
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