



CALITERRA



Reserva Sauvignon Blanc 2021

Santo Tomás Vineyard, Casablanca Valley

ORIGIN

Soil:
Granite from the Coastal Range.

Block:
Grapes from different blocks from our vineyard.

Exposition:
Multiple.

ANALYSIS

Alcohol: 13%
pH: 3.26
Total Acidity: 7.45 g/L
Residual Sugar: 1.33 g/L

VINIFICATION

Fermentation:
Stainless steel tanks.

Fermentation Temp:
12° - 14° Celsius.

Fermentation Time:
10 to 15 days.

AGEING & BOTTLING

Bottling Date:
September 2021.

Ageing Potential:
Drink ideally as of the end of 2021 through to the end of 2024.

TASTING NOTES

Reserva Sauvignon Blanc 2021 has a pale yellow colour with greenish hues. Of great aromatic intensity with notes of grapefruit and lime accompanied by touches of tropical fruits like mango and passion fruit. Slowly unfolds flower and mineral notes with tones of green chilli and tomato leaves. The palate has a soft texture, great freshness and acidity with a citrus sensation.

FOOD PAIRING

Sea bass and prawn ceviche.