



# CALITERRA



## Reserva

### Sauvignon Blanc 2023

*Santo Tomás & Roca Fuerte vineyards, Aconcagua Region.*

#### ORIGIN

**Soil:**

Granite from the Coastal Range.

**Block:**

Grapes from different blocks from our vineyard.

**Exposition:**

Multiple exposures.

#### ANALYSIS

**Alcohol:** 13.5%

**pH:** 3.07

**Total Acidity:** 5.88 g/L

**Residual Sugar:** 1.63 g/L

#### VINIFICATION

**Fermentation:**

Stainless steel tanks.

**Fermentation Temp:**

12° - 14° Celsius.

**Fermentation Time:**

10 to 15 days.

#### AGEING & BOTTLING

**Bottling Date:**

September 2023.

**Ageing Potential:**

Drink ideally as of the end of 2023 through to the end of 2025.

#### TASTING NOTES

Reserva Sauvignon Blanc has a pale yellow colour with greenish hues. Of great aromatic intensity, displays its coastal character, with citrus and floral notes such as grapefruit peel, lime, and orange blossom, accompanied by touches of tropical fruits like mango and passion fruit. At the end slowly unfolds mineral notes, leading to a palate with soft texture, great freshness, balanced acidity, and a lovely citrus sensation.

#### FOOD PAIRING

Sea bass and prawn ceviche.