



CALITERRA

Reserva Sauvignon Blanc 202

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ORIGIN

Soil:

Granite from the Coastal Range.

Block:

Grapes from different blocks from our vineyard.

Exposition:

Multiple exposures.

ANALYSIS

Alcohol: 13 %

pH: 3.

Total Acidity: . g/L

Residual Sugar: 1. 3 g/L

VINIFICATION

Fermentation:

Stainless steel tanks.

Fermentation Temp:

12° - 14° Celsius.

Fermentation Time:

10 to 15 days.

AGEING & BOTTLING

Bottling Date:

September 202 .

Ageing Potential:

Drink ideally as of the end of 202 through to the end of 2025.

TASTING NOTES

Reserva Sauvignon Blanc has a pale yellow colour with greenish hues. Of great aromatic intensity with notes of grapefruit, lime and accompanied by touches of tropical fruits like mango and passion fruit. It slowly unfolds mineral notes, great freshness and acidity with a citrus sensation.

FOOD PAIRING

Sea bass and prawn ceviche.