



CALITERRA



## Reserva Sauvignon Blanc 2019

*Casablanca Valley, Santa Marta Vineyard*

### ORIGIN

**Soil:**  
Loam and clay soils  
with stony incrustations.

**Block:**  
Grapes from different blocks  
from our vineyard.

**Exposition:**  
Multiple.

### ANALYSIS

**Alcohol:** 13%  
**PH:** 3.18  
**Total Acidity:** 6.48 g/L  
**Residual Sugar:** 1.98 g/L

### VINIFICATION

**Fermentation:**  
100% in stainless steel tanks.

**Yeast Type:**  
Specialized selected  
dry yeasts.

**Fermentation Temperature:**  
12°–14°C.

**Fermentation Time:**  
10 to 15 days.

**Malolactic Fermentation:**  
0%.

### AGEING & BOTTLING

**Barrel Ageing:**  
0%

**Bottling Date:**  
August 2019.

**Ageing Potential:**  
We recommend  
consuming since August 2019  
till late 2022.

### TASTING NOTES

Pale greenish-yellow in color and very bright. Of beautiful aromatic intensity, its great freshness and aromas of tropical fruits such as mango and passion fruit stand out with a slightly herbal background. The nose is complex and citric and mineral notes also appear, accompanied by notes of green chili and tomato leaves aromatically complexing this rich bouquet. In the mouth, can be appreciate a nice acidity and a citrus sensation that make it a very culinary wine.