

CALITERRA®

Grapes

95.7% Sauvignon Blanc
3.7% Chardonnay
0.6% Roussanne

Region/Appellation

Casablanca Valley

Alcohol by volume

13.50%

Residual Sugar

1.63 g/l

pH

3.07

Total Acidity

5.88 g/l

Drinking Window

2024 - 2026

Tasting Guide



Tasting note printed

24/11/2024

Sauvignon Blanc Reserva 2023 6x75cl

Winemaker Notes

A beautiful aromatic intensity, with great freshness and aromas of tropical fruits - mango and passion fruit stand out with a slightly herbal background. The nose is complex with citric and mineral notes, accompanied by notes of green chilli and tomato leaves. On the palate, there is a beautiful citric acidity making this a perfect wine for matching with food.

Vineyard

Santa Marta Vineyard, Casablanca Valley with loam and clay soils with stony incrustations.

Winemaking

100% stainless steel tank fermentation at 12-14 degrees using specially selected yeasts. This wine does not undergo malolactic fermentation in order to preserve acidity.

Vintage

The harvest period at Viña Caliterra began during the last days of February and the first days of March. Even though this year's season was warmer than usual, thanks to a sufficient water supply, the vineyards showed good vigour, achieving a grape harvest of excellent quality.

Food match

Grilled and Roasted White Meats

Great match with fresh asparagus



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