

CALITERRA®

Grapes

100% Chardonnay
Sauvignon Blanc

Region/Appellation

Casablanca Valley

Alcohol by volume

13%

Residual Sugar

1.71 g/l

pH

3.12

Total Acidity

5.48 g/l

Tasting Guide



Tasting note printed
15/02/2026

Chardonnay Reserva 2024

6x75cl

Winemaker Notes

With a beautiful, bright pale yellow colour, this wine reveals a complex and elegant nose. Delicate floral aromas of orange blossom intertwine with fruity notes of pineapple and white peach, complemented by subtle hints of white pepper, butter, and an elegant minerality. On the palate, it is well-balanced and vibrant, with refreshing acidity and a pleasant persistence. Its great freshness and liveliness make it the perfect companion for any occasion.

Vineyard

Clayey of granitic origin, and stony of colluvial origin.

Winemaking

100% of the grapes are fermented in stainless steel tanks. 20% of the wine was aged for 2 months in french oak.

Vintage

The season was marked by a slow start in sugar accumulation and phenolic maturity due to abundant winter rains and a cold spring, which delayed vine development and ripening. These conditions, however, helped build strong water reserves, allowing for later irrigation and reduced fertilization needs. Despite the slow ripening and delayed harvest, the favorable temperatures and stable weather led to wines of excellent quality, with low alcohol levels, good colour, and particularly strong results in Bordeaux varieties like Merlot and Malbec. Yields were largely satisfactory, rounding out a balanced and promising vintage.

Food match

Great with grilled cod.

