

CALITERRA®

Grapes

85.6% Sauvignon Blanc
14.4% Chardonnay

Region/Appellation

Casablanca Valley

Alcohol by volume

13%

Residual Sugar

1.35 g/l

pH

3.08

Total Acidity

5.77 g/l

Drinking Window

2025 - 2026

Tasting Guide



Tasting note printed

31/08/2025

Sauvignon Blanc Reserva

2024 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.

Food match

Great match with fresh asparagus



HATCH MANSFIELD

Hatch Mansfield Agencies Ltd | New Bank House | 1 Brockenhurst Road | Ascot | Berkshire SL5 9DJ

Telephone 01344 871800 | E-mail info@hatch.co.uk | www.hatchmansfield.com