CALITERRA®

Grapes

85.6% Sauvignon Blanc 14.4% Chardonnay

Region/Appellation Casablanca Valley

Alcohol by volume 13%

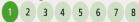
Residual Sugar 1.35 g/l

рΗ 3.08

Total Acidity 5.77 g/l

Drinking Window 2025 - 2026

Tasting Guide



Medium

Tasting note printed 21/05/2025

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

