

# CALITERRA®

## RESERVA



## SAUVIGNON BLANC 2015

### ORIGIN

<b>VALLEY</b>	Casablanca Valley
<b>PROPERTY/ESTATE</b>	Santa Marta Vineyard
<b>BLOCK</b>	Abanico
<b>SOIL</b>	Loam and clay soils with stony incrustations
<b>EXPOSITION</b>	Multiple
<b>AGE OF VINES</b>	14 years

### COMPOSITION

<b>VARIETIES</b>	Sauvignon Blanc 100%
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### ANALYSIS

<b>ALCOHOL</b>	13,5%
<b>PH</b>	3,15
<b>TOTAL ACIDITY</b>	7,05 Tartaric Acid
<b>RESIDUAL SUGAR</b>	1,63 g/L

### VINIFICATION

<b>FERMENTATION</b>	100% in stainless steel tanks
<b>YEAST TYPE</b>	Specialized selected dry yeasts
<b>ALC FERMENTATION TEMP</b>	12°-14°C
<b>MACERATION</b>	10 - 15 days
<b>MLF</b>	0%

### AGEING & BOTTLING

<b>BARREL AGING</b>	0%
<b>BOTTLING DATE</b>	July 2015
<b>AGING POTENTIAL</b>	Best consumed between late 2015 and late 2018

### WINEMAKER'S COMMENTS

"The 2015 version of our Reserva Sauvignon Blanc comes from the renowned Casablanca Valley".

"This wine confirms the new airs for Caliterra Reserva range. A nice coastal tipicity and a cooler coastal climate influence are evident in this very fresh Sauvignon Blanc from Casablanca Valley."

### TASTING NOTES

Pale greenish yellow color and a very bright Sauvignon Blanc. The nose is intensely aromatic, highlighting its great freshness and aromas of tropical fruits like mango and passion fruit. Also it stands for its citrus and mineral notes, and some hints of green pepper and tomato leaves. In the mouth it shows a pleasant acidity and a citrus feeling that make it an easy white wine to harmonize dishes.

### FOOD PAIRING

Salads and recipes with fish and seafood.

