



CALITERRA®

RESERVA SAUVIGNON BLANC 2018



HISTORY

Caliterra was established in 1996 as a partnership between the Robert G. Mondavi family and Viña Errázuriz, who sought to realize their shared dream of producing high quality wines that reflect the potential of the Chilean nature, terroir and fruit. These are modern and elegant wines in which we seek to reflect the particular characteristics of our terroir. These are distinctive and flavorful wines to be enjoyed on any occasion.

REGION

Casablanca Valley, Chile

VARIETAL

100% Sauvignon Blanc

VINEYARDS

Environment friendly phytosanitary programs based on low health and environmental impact products. Favoring pest biological control and use of low impact products on natural enemies. Use of advanced monitoring systems which allow the segregation of control areas. Product rotation to prevent resistance. Adequate light and ventilation in canopy management to minimize diseases. Minimal use of herbicides.

WINEMAKER

Rodrigo Zamorano

HARVEST

Some spring frosts in the colder zones lasted up to four days in a row. In more temperate zones we had a few days of low temperatures that clearly affected the development of buds, shoots, and bunches. This, along with the scant rainfall and higher-than-usual temperatures, resulted in reduced fruit set and ultimately lower yields.

HARVEST continued

The summer was very hot; temperatures approached 40°C in some sectors of the Valley. Grape ripening was affected to a degree, because the plants shut down and stopped working during the heatwaves, resulting in some dehydration but no major consequences. The good news is that, at the time of writing, March temperatures are lower and the nights cooler, which is producing more aromas, better color, and good tannins.

WINEMAKING

The grapes were gently destemmed and cold macerated before pressing. The clean must was fermented at 12-14 degrees C. Temperatures were kept low to preserve crispness, aromas, and intensity in the wine. After approximately 10-15 days all sugar levels had been converted to alcohol. Our Caliterra Reserva Sauvignon Blanc is unoaked, and the first bottles are ready to drink immediately after fermentation.

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.

TECHNICAL INFORMATION

pH: 3.20
Total Acidity: 6.18 g/l
Residual Sugar: 1.8 g/l
Alcohol: 13%
Case Production: 60,000 cases