

# CALITERRA®

## Reserva



SAUVIGNON BLANC  
ESTATE GROWN

### *Vineyard*

Top-quality Reserve grapes from our Curicó Valley vineyard located 210 km (130 miles) south of Santiago at 35° latitude south, were used for this wine. The Curicó Valley's geography is diverse, beginning with the Andes Mountains at 3,000 meters (9,850 feet) above sea level and crowned by the Planchon and Peteroa Volcanoes, which give rise to the Teno and Lontue Rivers that provide irrigation water to the whole valley. Our vineyard is located in the foothills of the Andes. Both the altitude and cooler climate of this sector allows white varieties to ripen slower here than in the rest of the valley. Grapes grown in this place have intense, fresh aromas with elegant tropical and citrus characteristics. Being that close to the mountains, thermometers never reach high temperatures as in lower parts of the valley, so the climate is quite temperate.



### *Vintage Note*

The 2006-2007 growing season was dry and cold. The accumulated heat summation was lower than the last harvest and that of the historic average over the last 7 years. The relatively good temperatures during January and February contributed to the quick ripening of white varieties, such as our Sauvignon Blanc. The decision to wait the maximum possible allow us to obtained a more significant presence of fruit avoiding one-dimensional wines. The climatic circumstances of this summer contributed to the healthy and very good sanitary state of the fruit.

Apellation		Curicó Valley
Vineyard		Caliterra Vineyards Estate Grown
Composition		100% Sauvignon Blanc
Alcohol		13.5% by volume
Final pH		3.25
Total Acidity		6.2 g/l (tartaric acid)
Residual Sugar		2.6 g/l

### *Fermentation and Aging*

Our Reserva Sauvignon Blanc vinification method is very "reductive". This implies that it is kept isolated from oxygen by all means. This develops the character of our wine, an intense freshness and vibrancy avoiding secondary characters such as those caused by oak ageing and malolactic fermentation. Wine fermentation took place with low temperatures and a very clean must for more than four weeks. Due to the kind weather of the season the fruit must proved to be very balanced and obtained an excellent acidity level.

### *Winemaker's Notes*

Our 2007 Caliterra Reserva Sauvignon Blanc is one of the best years on record. It has an impeccable first sight that strikes anyone. The nose is seducing with a lovely varietal typicity. The wine is vibrant and fresh, with a perfect balanced acidity, showcasing the best characteristics of the Sauvignon Blanc variety. Its bouquet bursts with aromas of herbs and freshly cut grass mingled with the scents of a myriad of tropical fruit which invite to taste the wine. The broad yet very balanced array of flavours and beautiful balance are an absolute pleasure to all the palate. The flavours linger on into a pleasant, lingering finish.