

## Caleuche Reserva Sauvignon Blanc

**100% Sauvignon Blanc**

**Maule Valley**  
**Alcohol: 13%**

### Profile

Bright pale yellow color with seducing greenish hues. Citrusy, with notes of grapefruit, orange blossoms and a hint of passion fruit. Fresh, savory and with good volume. Enticing tropical flavors and a good fruit to acidity balance.

### Terroir

Located between the Andes Mountains and the Chilean Coast Range, the Maule Valley benefits from a significant temperature variation between day and night, with its rainy season restricted mainly to winter. These conditions allow us to obtain healthy grapes, with high concentrations of color, flavor and aromas.

### Harvest & Winemaking

**Harvest:** 100% hand harvested

**Maceration:** Cold maceration in press for 4-6 hours.

**Alcoholic Fermentation:** 20 % of the must in contact with French oak and the rest in stainless steel.

The fermentation was conducted at a temperature between 14°C and 16°C.

### Tasting notes

Grapefruit | Orange blossom | Passion fruit | Slight Creaminess

### Tips

**Serving Temperature:** 8° - 10°C

**Decanting:** None

**Food pairing:** Poultry - Shellfish - Chicken - Asparagus with cream

**When to drink:** between now and 2027

