

CALINA®

2017 RESERVA

sauvignon blanc

VALLE DE CASABLANCA, CHILE

CALINA

If you wanted to design the perfect wine growing region, it would probably look a lot like Chile. With 2,900 miles that stretch from north to south, Chile offers more diversity than any other place on earth. Its climate is temperate, chilled by the daily breezes from the cold Pacific Ocean to the west and the towering Andes Mountains to the east. Inspired by the Andes Mountains and our great vineyards under their majestic proximity, the script pattern found on our label is a direct representation of the mountain's shape.

Our winery is located in the rolling foothills of the Maule Valley in Chile. In this beautiful, isolated country, Calina makes wines that are deep, structured and staunchly Chilean by blending grapes from select vineyards within appellations that showcase the best of each variety.

WINEMAKING

Grapes were harvested during March and April. The fruit was hand sorted and bunches were then whole-cluster pressed.

TASTING NOTES

Bright, greenish yellow in color, this Sauvignon Blanc shows true varietal character with notes of peaches and fresh citrus. On the palate, the wine is light and fresh with a balanced palate and an attractive, crisp acidity.

Created in the traditional style, Calina Sauvignon Blanc is an excellent, dry wine. A pleasure with soft flavored fish and seafood.

WINE STATISTICS

APPELLATION: Valle de Casablanca

COMPOSITION: 100% Sauvignon Blanc

ALCOHOL: 12.5%

AGING: Stainless steel fermented

