



Casablanca Valley Aires de Casablanca – Reserva Sauvignon Blanc

Aires de Casablanca is the ultimate expression of Chile's coastal character. Crafted near the Pacific, sea breezes and morning mists cool the vines to produce wines of vibrant vitality and crisp acidity. Pure, mineral, and effortlessly refined.

Region:

The grapes come from the Casablanca Valley. Located only 30 km from the Pacific Ocean, the valley benefits from the ocean's influence, which regulates daily and night-time temperatures. This slow ripening process gives the wines a concentrated and naturally fresh flavour.

VARIEDAD:
Sauvignon blanc

ESTILO:
Still wine

GRADUACIÓN ALOHÓLICA:
12.5%

RECOMENDACIÓN DE SERVICIO:
Serve at 8°C.

Notas de cata

Notes of freshly cut grass, citrus, grapefruit, crisp and fresh varietal aromas from this cool Valley. Bright and fresh with a generous palate and great juiciness on the finish. Refreshing natural acidity and balanced flavours.

Maridaje

Perfect as an aperitif or alongside seafood, fish, and fresh salads—especially when prepared as ceviche or grilled.

Información técnica

Our precisely programmed harvest ensures optimum varietal expression. After destemming, we carry out a 6-hour cold maceration to extract primary aromas. The must is then gently pressed and fermented at 15°C, ensuring a fresh and elegant wine.