



Wines of Chile

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

Wines of Chile continue the legacy of Spanish wine culture in the 'New World'. The rugged and wild landscapes, with the currents of the Pacific to one side and the Andean slopes to the other, allow excellent climatic conditions for the cultivation of varieties brought from the Old World: Cabernet Sauvignon, Merlot, Sauvignon Blanc or Chardonnay which prosper with indigenous grapes like Carmenere.

VARIETY

Sauvignon Blanc.

STYLE

Still wine

ALCOHOL GRADUATION

12.5%

SERVING TEMPERATURE

Serve at 8°C.

Tasting Notes

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.

Food Pairing

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

Technical Information

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.

Awards

91 POINTS

2026 TIM ATKIN: Aires de Casablanca – Reserva Sauvignon Blanc 2025

Aires only uses grapes from the Tapihue sub-region, picked by machine at night to preserve freshness and acidity. This spent six hours on skins, picking up extra perfume in the process. Tangy gooseberry and grapefruit flavours dominate the palate.