

TERRAPURA RESERVA
SAUVIGNON BLANC 2025

Curico Valley, Chile

TerraPura



TASTING NOTES: Pale straw with green hues, this Sauvignon Blanc offers vibrant aromas of citrus, tropical fruit, and delicate floral notes. Crisp and refreshing, the palate is bright and fruit-forward with lively acidity and a clean finish. Enjoy as an aperitif or pair with ceviche, fresh seafood, grilled fish, or light salads.

VITICULTURE: The grapes that make this wine come from the Molina area of the Curicó Valley, near the Andes Mountains, one of the coldest areas in the valley, producing wines with good acidity and a fresh, fruity, and floral character. The grapes were harvested during the first half of March.

VINIFICATION: After crushing, a three-hour maceration process began in a press. After this, the must began alcoholic fermentation, which took place at controlled temperatures (12-13°C) and lasted approximately 25 days.

FAMILY: Founded in Chile's Colchagua Valley in 2004, TerraPura is owned by the Matetic family, a leader in sustainable and biodynamic winemaking. Meaning "pure earth" in Spanish, TerraPura reflects Chile's diverse wine regions, crafting varietally expressive wines that showcase the country's unique terroirs. Guided by winemaker Felipe Vial, each wine pairs the ideal grape variety with its optimal growing region to deliver authentic Chilean character.

From the cool coastal influence of the Pacific Ocean to the warm inland valleys, TerraPura sources fruit from Chile's premier wine regions to highlight each variety at its best. This commitment to site selection, combined with sustainable vineyard practices, has earned TerraPura certification under the Wines of Chile Sustainability Code, recognizing its high standards for environmental stewardship, social responsibility, and quality.

PRODUCER: TerraPura

REGION: Curico Valley, Chile

GRAPE(S): 100% Sauvignon Blanc

ALCOHOL: 13%

TOTAL ACIDITY: 5.51 g/L

RESIDUAL SUGAR: 2.84 g/L

pH: 2.83