



347 VINEYARDS CABERNET SAUVIGNON 2025

Since 1934 our family has specialised in producing wines that reflect their origin and the character of each vineyard, based on solid principles of sustainable farming and traditional winemaking techniques. 347 Vineyards is a tribute to our constant search for vineyards that represent the diversity of the Chilean landscape, with wines of classic style that come from well-known regions.



ORIGIN

This wine is from a vineyard in Isla de Maipo, in the heart of the Maipo Valley.

VARIETIES

100% Cabernet Sauvignon.

CLIMATE

Mediterranean with a moderate coastal influence.

SOIL

Alluvial terrace (gravel).

HARVEST

The grapes were hand harvested on March 31st.

WINEMAKING AND AGEING

The grapes were 100% destemmed and cold soaked for 2 days. Fermented with non selected yeasts in 24°C and it had 5 days of maceration after fermentation. This wine was aged in different ways: 90 % in neutral foudres and 10% in oak barrels for 10 months.

TASTING NOTES

This Cabernet Sauvignon from our vineyard in Isla de Maipo shows a deep ruby-red hue, with aromas of fresh, ripe cassis and red currants accented by a delicate floral hint of violet. On the palate, it is juicy and expressive, offering medium body and a smooth, velvety texture.



Alcohol:
13%



Cellaring recommendation:
Ready to drink now, at a stage when primary fruit dominates, but can gain further complexity with modest cellaring like 8 years.



Decanting:
Not necessary.



Serving temperature:
16°C - 18°C