



347 VINEYARDS CHARDONNAY 2023

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

Casablanca Valley.

VARIETIES

100% Chardonnay.

CLIMATE

Cool coastal with a marked influence from the Pacific Ocean.

SOIL

Granite.

HARVEST

The grapes were hand harvested during the last week of March.

WINEMAKING AND AGEING

The grapes were destemmed and pressed gently to avoid extracting bitter phenols. The juice was left to settle and then put into stainless steel vats where the alcoholic fermentation took place with natural yeasts at temperatures ranging between 16°C and 20°C. 90% of the wine was in stainless steel tank for 5 months and the other 10% of the wine in neutral oak barrels for 5 months.

TASTING NOTES

Our 347 Vineyards Chardonnay has pale straw colour, fresh aromas peaches, grapefruit along with a smooth palate with medium body. From Casablanca Valley, the characteristic ripe citrus fruit is balanced by fresh acidity and moderate alcohol, giving this wine a fresh and persistent finish of a great Chardonnay 2023.



Alcohol:
13%



Cellaring recommendation:
Ready to drink, but with enough structure to add complexity for the next 6 years.



Decantation:
Not necessary.



Serving temperature:
12°C a 13°C