



347 VINEYARDS SAUVIGNON BLANC 2024

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% Sauvignon Blanc.

CLIMATE

Cool coastal.

SOIL

Decomposed granite.

HARVEST

The grapes were hand harvested during the first weeks 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. The wines were in stainless steel tanks for 3 months.

TASTING NOTES

The 2024 vintage is a clear representation of the Chilean Sauvignon Blanc from Casablanca Valley with notes of citrus, herbs, and passion fruit. On the palate, it reveals remarkable freshness and fruit purity, with a crisp texture and a good weight, ending in a fairly persistent finish.



Alcohol:
12,5%



Cellaring recommendation:
Ready to drink, but it will keep its fruit freshness for the next 3-4 years.



Decantation:
Not necessary.



Serving temperature:
10°C a 11°C