



DE MARTINO

EST. 1934

DE MARTINO 347 VINEYARDS RESERVA SAUVIGNON BLANC 2018

347 Vineyards refers to the number of vineyards throughout Chile from which we have made wine over the years. These wines are from special vineyards in areas we consider exceptional for each variety in particular. The result is wines of surprising purity and precision, faithful to the De Martino style.

ORIGIN

This wine is from a vineyard in the western part of the Casablanca Valley. The vineyard is planted in very old, poor granitic soils, which enable the roots to delve deeper in search of moisture, producing wines with marked freshness and intensity.

• VARIETY

100% Sauvignon Blanc.

• HARVEST DATE

The grapes were harvested during the last week of March 2018

• AGEING

The wine was aged for 6 months in stainless steel vats.

• TYPE OF SOIL

Decomposed granite.

• CLIMATE

Cool coastal with a marked influence from the Pacific Ocean.

• TASTING NOTES

This Sauvignon Blanc is pale yellow in colour with green hues. The nose reveals fresh citrus aromas and passionfruit, as well as a subtle floral note. In the mouth, it is medium-bodied and retains its freshness due to its natural acidity, which is balanced by the excellent fruit intensity and a long finish.

Alcohol: 13%

Cellaring recommendation: 3 years.

Serving temperature: 12°C-13°C.



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