

**2006 Von Siebenthal Toknar**

The 2006 Toknar is pure Petit Verdot planted as a complement to give power to some blends. Later they realized the wine was indeed powerful, dark-colored and had a strong smell of squid ink! So they put the wine in barrel, hoping that smell would disappear. After a long time in new French barrels, more than two years, they put it in bottle and waited a further three years. The result is a dark-colored wine with an equally dark nose of graphite, peat, shoe polish, cassis, blackberries, and black pepper. The oak is really imperceptible with such intensity of fruit. The palate is full-bodied, tight, powerful and concentrated, with high acidity and an even higher concentration of tannins. Mauro Von Siebenthal talks about an extreme, borderline wine. It is indeed a bodybuilder of a wine, which should be capable of living a long life in bottle. If you want to drink it now, try to find a mammoth chop. In case you're wondering, I could not detect any squid ink aromas. 3,400 bottles were produced. Drink 2016-2026.

Mauro Von Siebenthal, a Swiss lawyer from Bern, started a tiny winery in Chile in 1998, buying a small vineyard in the Aconcagua valley three weeks after arriving in the country to visit a friend. Now he owns the biggest wine...

- Luis Gutierrez (June, 2014)

**2011 Von Siebenthal Parcela 7  
Gran Reserva**

The 2011 Parcela 7 Gran Reserva is a red blend from a vineyard right next to Vina Errazuriz in Aconcagua planted with Merlot, Petit Verdot, Cabernet Franc and Cabernet Sauvignon. It has a light ruby color, an attractive nose of red fruits and an elastic palate built for food, with fine, dusty tannins and good acidity. This is designed to be drunk in the first years of its life, but I also tasted the 2005, the second vintage produced from younger vines, and while it's quite polished, it's still drinking well today. Drink now-2017.

Mauro Von Siebenthal, a Swiss lawyer from Bern, started a tiny winery in Chile in 1998, buying a small vineyard in the Aconcagua valley three weeks after arriving in the country to visit a friend. Now he owns the biggest winery in the MOVI association. Stefano Gandolini is in charge of winemaking. They own 32 hectares of vineyards, but everything is vinified by vineyard, and things are done at a detailed level, which is impossible in a big winery. They still behave like a small producer, looking at the terroir. Aconcagua produces ripe, powerful wines because there is a lot of sun but at the same time they retain their freshness.

Importer: Puerto Viejo Wines y Bacchus, Doral, FL; tel. (419) 450-1271

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**2010 Von Siebenthal Tatay de  
Cristabal 1492**

The 2010 Tatay de Cristobal is a Carmenere with 10% of Petit Verdot from a flat vineyard on the valley floor which does not exist in the 2008 vintage because all the barrels were destroyed in the 2010 earthquake. This is a wine with a classic aging of 22-24 months in brand new French oak barrels and a further two years in barrel. A dark-colored, concentrated version of Carmenere, it delivers plenty of roasted notes and organic aromas of peated malt, licorice, shoe polish, leather, ink, tempera paint, and a slightly animal note with a core of black fruit. The texture is very velvety with voluptuous tannins, pungent, very long flavors and low-ish acidity. It is a powerful, big, Carmenere of strong personality, not for the faint of heart, especially if you look at the price tag. 3,500 bottles were produced. Drink 2015-2020.

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**2011 Von Siebenthal Syrah  
Carabantes**

The 2011 Carabantes Syrah is from a slightly warmer zone in Aconcagua, which shows in the strong balsamic aromas, with notes of eucalyptus and bay leaf intermixed with notes of tapenade and a touch of smoked bacon. The palate reveals supple tannins, clean acidity and, again, balsamic flavors and very good length. A delicious Syrah. Drink now-2017.

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