



# Von Siebenthal Montelig 2008

Limited Production

9.320 bottles

## Varieties

Cabernet Sauvignon 40%, Carmenere 30% and Petit Verdot 30%

## Denomination of Origin

Panquehue, Aconcagua Valley, Chile. This is a very small sub-appellation of the Aconcagua Valley in Chile and one of the most exclusive and prestigious areas in Chile for the production of red bordeaux varieties.

## Terroir

**Climate:** Panquehue is located between two mountain ranges, Andes Mountains and Coastal Range. It's very close to the Aconcagua river, which helps to moderate the temperature. This is a dry mediterranean climate with 320 days of clear sky. Very low humidity during the ripening season (> 20%) and cool night temperature (> 15C°). Refreshing breeze during the afternoons.

**Soil:** Deep sedimentary soil, rich in organic material with low density and high porosity and high water retention perfect for Carmenere, Merlot and Cabernet Franc. On the slopes, poor soil and rocky, especial for Petit Verdot and Cabernet Sauvignon.

## Vineyard

High planting density (5500 vines per hectare), planted in 1998. Vertical shoot system with drip irrigation.

## Yields

7 tons per hectare

## Vintage

This vintage was a very rainy during the winter, so the canopy grew a lot and gave quite high yields. The summer had an average temperature, with cool nights.

## Tasting notes

It is a very expressive wine, intense and complex that reminds some red berries, licorice, inky and dusty, resembling a bordeaux style. On the palate is rich, full bodied, deep with a fine structure with a very long aftertaste.

## Harvest

Petit Verdot April 5, Cabernet Sauvignon April 10 and Carmenere May 20. All hand-picked in 26-lb (12-kg) cases

## Aging

24 months in new French oak barrels

## Filtering

Unfined and unfiltered

## Basic Analysis

Alcohol:

pH:

Total Acidity:

Volatile Acidity:

Residual Sugar:

Dry Extract:

CO2:

Winemaker: Stefano Gandolini

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