



Von Siebenthal Carabantes 2010

Limited Production

14.045 bottles

Varieties

Carmenere 90% and Cabernet Sauvignon 10%

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

8 tons per hectare

Vintage

The full season registered lower temperatures than in previous years, which resulted in a lower heat summation for the season, primarily due to the lower temperatures in October and November.

Yields did not drop significantly.

Tasting notes

It has a well-defined bouquet with blackberry fruits, plum, black tea, meaty, minty, a touch of hazelnuts and chocolate.

On the palate has a sweet and beautiful viscosity, full body, ample, well balanced with a long aftertaste.

Harvest

April 15th. All hand-picked in 26-lb (12-kg) cases

Aging

18 months in barrels (70% American oak and 30% French oak)

Filtering

Unfined and unfiltered

Basic Analysis

Alcohol:

pH:

Total Acidity:

Volatile Acidity:

Residual Sugar:

Dry Extract:

CO2:

Winemaker: Stefano Gandolini

www.vinavonsiebenthal.com