



Von Siebenthal Toknar 2008

Limited Production

5.054 bottles

Varieties

Petit Verdot 100%

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

Opaque purple/black in color, it offers up a sexy perfume of wild berries, exotic spices, incense and sandalwood. Dense, rich and plush on the palate, this structured offering contains enough ripe tannin to evolve effortlessly for many years to come.

Harvest

April 3. All hand-picked in 26-lb (12-kg) cases

Aging

26 months in new oak barrels (85% French oak and 15% American oak)

Filtering

Unfined and unfiltered

Basic Analysis

Alcohol:

pH:

Total Acidity:

Volatile Acidity:

Residual Sugar:

Dry Extract:

CO2:

Winemaker: Stefano Gandolini

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