



# Von Siebenthal Carmenere 2011

Limited Production

41,754 bottles

## Varieties

Carmenere 85% and Cabernet Sauvignon 15%

## 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

7.9 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 lifted black fruit, and a very attractive roasted pepper, licorice and a touch of smoke flavors. The palate is medium-bodied with a smooth and silky texture, well-balanced with chocolate-covered red fruit and black pepper.

Nice and seductive finish.

## Harvest

May 23th. All hand-picked in 26-lb (12-kg) cases

## Aging

12 months in barrels (30% new)

## Filtering

Unfined and unfiltered

## Basic Analysis

Alcohol: 13.5°

pH: 3.63 g/lit

Total Acidity: 4.37 g/lit

Volatile Acidity: 0.62 g/lit

Residual Sugar: 1.95 g/lit

Dry Extract: 31.8 g/lit

CO2: 310 mg/lit

Winemaker: Stefano Gandolini

[www.vinavonsiebenthal.com](http://www.vinavonsiebenthal.com)