



## PARCELA # 7

---

|                      |   |
|----------------------|---|
| Type                 | Red Wine, Premium   |
| Grape                | Cabernet Sauvignon - Petit Verdot - Merlot<br>Cabernet Franc  |
| Classification       | Appelation " Aconcagua Valley, Panquehue, Chile"  |
| Production           | Average 75,000 bottles of 750 cc.   |
| Altitude             | 500 meters above sea level  |
| Vine Training System | Double Cordon Spur Pruned   |
| Density              | 4,525 vines per hectare   |
| Harvest              | 3rd week of March to 2nd week of April  |
| Winemaking           | After crushing, the juice is cold macerated prior to fermentation followed by a further post-fermentation cold maceration process . |
| Fermentation         | In stainless steel vats of 150 hl   |
| Ageing               | 18 months in oak barrels 225L<br>( 70% French and 30% American – 30% new )  |
| Refinement           | 12 months in bottle   |
| Alcohol by Volume    | 14.5%   |
| Serving Temperature  | 17°C – 18°C   |
| Storage potential    | Up to 10 years.   |
| Best ratings         | 95 points Susie & Peter – Chile Wine of the Year<br>94 points M. Copello<br>4.2 points Vivino                                       |

---

Viña von Siebenthal SA.  
 O "Higgins S/N, 2210000 Panquehue, CHILE  
 www.vonsiebenthalwines.com