



# CARABANTES



Type	Red Wine, Premium
Grape	Syrah 85% - Cabernet Sauvignon 15%
Classification	Appellation " Aconcagua Valley, Panquehue, Chile"
Production	Average 19,000 bottles of 750 cc.
Altitude	550 meters above sea level
Vine Training System	Double Cordon Spur Pruned
Density	5,208 vines per hectare
Harvest	4th 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 100 hl
Ageing	14 months in 225L oak barrels ( 50% French and 50% American – 30% New )
Refinement	12 months in bottle
Alcohol by Volume	14.5 – 15.5%
Serving Temperature	17-18°C
Storage potential	Minimum 9 to 12 years.
Best ratings	94 points M.Copello 93 points J.Suckling 4,4 points Vivino



Viña von Siebenthal SA.  
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