



Von Siebenthal

A Syrah-led classic from Panquehue, Carabantes 2022 marries ripe Andean sun with coastal freshness, delivering violet-tinged aromatics, supple tannins, and a long, polished finish built for the table and the cellar.



Viña von Siebenthal



Carabantes Syrah 2022

Aconcagua Valley, Chile

Region and Vineyards

Set in the heart of the Aconcagua Valley, Panquehue is a warm, sun-drenched interior pocket moderated by night air draining from the Andes and breezes funneled from the Pacific. The east-west river corridor produces marked diurnal range, extending hang time and preserving acidity, while the Mediterranean pattern—dry summers and a long, even ripening—favours late-season phenolic maturity. Alluvial fans and terraces provide excellent drainage and low fertility, naturally controlling vigour and concentrating flavour.

Carabantes is sourced from **high-density vines** (around 5,500 vines/ha) planted in 1998 on well-drained alluvial soils. Rows are trained vertically with drip irrigation to fine-tune water stress through the warm season. The site's combination of heat summation and airflow reliably ripens Syrah while retaining freshness, yielding fruit with floral lift (violet), dark berries, and the savoury garrigue tones that define this cuvée.

Winemaking

Carabantes 2022 is a Syrah-based blend—**approximately 85% Syrah and 15% Cabernet Sauvignon**—hand-harvested and triaged for purity. A short cold soak enhances colour and aroma before stainless-steel fermentations at controlled temperatures. Gentle daily pump-overs favour fine-grained extraction; a brief post-fermentation maceration completes tannin integration.

Élevage lasts **about 18 months in oak barrels** (with a French accent), complemented by time in bottle prior to release. The oak regimen adds structure and polish without masking terroir signatures—violet, rosemary, and blue/black fruits—while the naturally generous vintage brings a **firm but silky** tannin profile and notable depth. Typical alcohol is around **15.3% vol.**, balanced by the site's acidity and savoury detail.

Alcohol :14,50 %

Composition: 85% Syrah, 15%
Cabernet Sauvignon



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Tasting Notes

- **Color:** Deep ruby with a purple rim.
- **Aroma:** Violet, blueberry and blackberry, rosemary and cracked pepper, with hints of dark chocolate, cedar and a subtle balsamic lift.
- **Palate:** Full-bodied yet poised; ripe black and blue fruits coil around fine, velvety tannins and refreshing acidity. Oak is integrated; the finish is long, pepper-spiced, and precise.

Did you know?

Carabantes takes its name from **Francisco de Carabantes**, the 16th-century Spanish friar widely credited with introducing *Vitis vinifera* to Chile. The tribute underscores the wine's blend of heritage and modern precision from Panquehue's premium terraces.

Wine Pairing Ideas

- **Herb-crusted lamb rack:** Syrah's pepper, rosemary and firm tannins echo the crust and cut through richness.
- **Beef short ribs (soy-black pepper glaze):** Dark fruit and savory spice complement umami depth.
- **Duck breast with blackberry jus:** Blue/black fruit and acidity mirror the sauce and balance the fat.
- **Aged Manchego:** Nutty salinity and firm texture play beautifully against the wine's structure.



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