



S
SIEGEL
FAMILY WINES



KETRAN

CORDÓN DE FUEGO

2017

Cellar: *Siegel Winery - San Elías Cellar*

Grape Origin: *Fundo Los Lingues - San Fernando*

Variety: *35% Syrah - 30% Petit verdot - 25% Carmenere
- 10% Cabernet Franc.*

Alcohol: *14,5%*

Vineyard Altitude: *360 meter above sea level*

Vineyard age: *10 years*

Average Temperature: *20 °C / 68 °F*

Type of soil: *Volcanic Origin,co uvial soil ,presense of clay,
descomposition of volcanic rock with cornerstones, different structure
depending on the sector.*

Vineyard: *Spalier,pruning in guyot or piton depending on the
variety.*

Vintage: *April for Syrah. Petit Verdot and Cabernet Franc vintage
and may for Carmenere vintage.*

Details for vinification: *hand picked, fermenting temperatures are
between 26 - 28°C for seven days, 3 weeks long maceration, after that
is fil ed into french oak barrels.*

Aging: *30 month in french aok barres.*

Aging in bottle: *12 months.*

Tasting notes: *vio et red wine, on nose is present great aromatic
intensity, with red fruits notes.good vo ume in mouth and juiciness,
persistent.*

•**View:** *Violet red wine*

•**Nose:** *High aromatic intensity,red spiced fruit*

•**Mouth:** *in mouth is round with good vo ume.great persistent.*

•**Potential of guard:** *10 years*

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