



**S**  
**SIEGEL**  
FAMILY WINES



# KETRAN

CORDÓN DE FUEGO

2018

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**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%*

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**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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