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**SIEGEL**  
FAMILY WINES



## KETRAN

CORDÓN DE FUEGO

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**D.O.:** Colchagua, Los Lingues

**Blend:** 35% Syrah, 30% Petit Verdot, 25%  
Carmenere, 10% Cabernet Franc

**Vintage:** 2019

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**Vineyard Block (c23/c1/c715/727a):** Grapes from Los Lingues Estate, Colchagua (34°52'S, 70°88'W, 360 masl), 12-year-old vines. Average temperature 20°C. Volcanic, colluvial soils with clay, volcanic rock decomposition, angular stones. Grapes trellised, yields of 10,000 kg/ha.

**Vinification:** Open-tank fermentation per Variety at 26-28°C, daily punch-downs and occasional délestage. Post-fermentation maceration for 2 weeks. Free-run wine racked into barrels for malolactic fermentation, then sulfited and racked again.

**Finning and Filtration:** Gently clarified and filtered before bottling.

**Aging:** Varietys aged separately in French oak barrels (225L and 600L) for 30-36 months, blended in concrete vats for 6-8 months before bottling, followed by 12 months bottle aging before market release.

**Food Pairing:** Ideal with red meats, strong cheeses, and gatherings with friends.

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