## KETRAN

CORDÓN DE FUEGO



## WINE TECHNICAL SHEET KETRAN - 2013

Name: KetranHarvest: 2013Alcohol: 13,5%

• **Blend:** 35% Syrah 2013 - 30% Petit Verdot 2013 25% Carmenere 2013 - 10% Cabernet Franc 2013

· Cellar: Siegel Winery - San Elías Cellar

Grape Origin: Fundo Los Lingues - San Fernando
Vineyard Altitude: 360 meter above sea level
Location: 34º 52' Latitude south, 78º88' west

· Vineyard age: 10 years

· Average Temperature: 20 ºC / 68 ºF

• **Type of soil:** Volcanic Origin, coluvial 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.

 $\cdot$   $\mbox{\it Vintage:}$  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 filled into french oak barrels.

· **Aging:** 30 month in french aok barrels.

· Aging in bottle: 12 months.

• **Tasting notes:** violet red wine, on nose is present great aromatic intensity, with red fruits notes, good volume in mouth and juiciness, persistent.

· View: Violet red wine

· Nose: High aromatic intensity, red spiced fruit

· Mouth: in mouth is round with good volume, great persistent.

· Potential of guard: 10 years



