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CABERNET SAUVIGNON · 2022

CABERNET SAUVIGNON · 2023

CABERNET SAUVIGNON · 2024

CABERNET SAUVIGNON · 2025

12% Alc. by vol.

12.5% Alc. by vol.

13% Alc. by vol.

13.5% Alc. by vol.

14% Alc. by vol.

14.5% Alc. by vol.

15% Alc. by vol.

STANDARD DRINKS

12% vol = CONTAINS APPROXIMATELY 7.1 STANDARD DRINKS

12.5% vol = CONTAINS APPROXIMATELY 7.4 STANDARD DRINKS

13% vol = CONTAINS APPROXIMATELY 7.7 STANDARD DRINKS

13.5% vol = CONTAINS APPROXIMATELY 8 STANDARD DRINKS

14% vol = CONTAINS APPROXIMATELY 8.3 STANDARD DRINKS

14.5% vol = CONTAINS APPROXIMATELY 8.6 STANDARD DRINKS

15% vol = CONTAINS APPROXIMATELY 8.9 STANDARD DRINKS

60 mm

100 mm

3mm

4mm

75 cl

XX,X%Alc. by vol.

CONTAINS APPROXIMATELY XX STANDARD DRINKS

Produced and bottled by
Viña San Pedro Tarapacá S.A.,
Av. Vitacura 2670, piso 16,
Las Condes, Santiago - Chile.
Envasado en Chile

Lot No. and bottling date:

DEJAR ESPACIO EN BLANCO
para imprimir N° de lote en planta

magnificación 80%
truncada alto (aleatorio)
29,83 x 18mm

EAN - 13
780434090951 - 0

60 mm

100 mm

3mm

4mm

75 cl

XX,X%Alc. by vol.

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VINA

TARAPACA

DESDE 1874

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Appearance: Ruby. Nose: Aromas of strawberries and cherries complemented by vanilla notes. Mouth: Medium structure and smooth tannins. Pairing: Red meat, duck, lamb, strong cheese. Serve at: 16 - 18 °C.

Ingredients: Fermented Grape Juice.
Contains sulfites Antioxidant (E224)
Sugar (‰): 2,5 g/l

WINE OF CHILE

CONSUMPTION OF ALCOHOL IS INJURIOUS TO HEALTH - BE SAFE- DON'T DRINK AND DRIVE

90+

90+

90+

90+

90+

90+

90+

90+

90+

90+

90+

90+

90+

90+

90+

90+

COLOCAR VARIABLE SEGÚN OC

GA(*)

GA+

COSECHA

(a)

11

N0

N1

N2

N3

N4

N5

11.5

O0

O1

O2

O3

O4

O5

12

P0

P1

P2

P3

P4

P5

12.5

Q0

Q1

Q2

Q3

Q4

Q5

13

R0

R1

R2

R3

R4

R5

13.5

S0

S1

S2

S3

S4

S5

14

T0

T1

T2

T3

T4

T5

14.5

U0

U1

U2

U3

U4

U5

15

V0

V1

V2

V3

V4

V5

15.5

W0

W1

W2

W3

W4

W5

16

X0

X1

X2

X3

X4

X5

Medidas (ancho x alto)	60 x 100 mm
Papel	Fasson Cuvee Estate #100_S0300_PET 30 (papel principal)
	ENVI- PCW100 WSA-FSC - RS30 - PET 30 PCR - (WL72E) Eng (papel Backup)
Barniz	UV Mate
Impresión y Pegado	Xeikon / Autoadhesiva
Sentido de salida	AISA 3 (Molina) / AISA 4 (Isla de Maipo)
Diámetro rollo	350mm +/- 10mm (aplicando redondeo de cantidades)
Paso etiquetas/contras	entre 3 y 4,5 mm
	NUNCA inferior a 3mm

Colores

Negro