

Zona / País Republica Dominicana **Importador** Vinos S.A.

Código V2046093

Descripción CET-AA-CABO_HORNO-IM3-CS-750-RE DOM-VIN-V1

Línea Cabo de Hornos

Formato 750

Fecha 24/03/14

2006

The union of two oceans, the Pacific and the Atlantic, in the most southern zone of Chile, makes Cabo de Hornos a unique place on earth, just as unique as the character of Viña San Pedro's icon wine.

This wine embodies the elegance of Viña San Pedro's finest grapes: Cabernet Sauvignon from the Curicó Valley, whose vines are more than half a century old, Syrah from Alto Cachapoal and Malbec from the Maule Valley to lend fresh red fruit, structure and good acidity.

After 18 months of aging in French oak barrels, the wine is bottled unfiltered and then aged for another year in the bottle.

Cabo de Hornos is deep ruby red in color with very concentrated fruit and spices, ripe round tannins and superb balance and elegance.

2007 2008 2009 2010

The union of two oceans, the Pacific and the Atlantic, in the most southern zone of Chile, makes Cabo de Hornos a unique place of earth, just as unique as the character of Viña San Pedro's icon wine.

This wine embodies the elegance of Viña San Pedro's finest grapes: Cabernet Sauvignon from the Curicó Valley, whose vines are more than half a century old, Syrah from Alto Cachapoal and Malbec from the Maule Valley to lend fresh red fruit, structure and good acidity.

After 18 months of aging in French oak barrels, the wine is bottled unfiltered and then aged for another year in the bottle.

Cabo de Hornos is deep ruby red in color with very concentrated fruit and spices, ripe round tannins and superb balance and elegance.

85 mm

mm

95

12.5° G.L.

13° G.I

13.5° G.L

14° G.L

14.5° G.L

+SPECIAL RESERVE+

CABO DE HORNOS

The union of two oceans, the Pacific and the Atlantic, in the most southern zone of Chile, makes Cabo de Hornos a unique place on earth, just as unique as the character of Viña San Pedro's icon wine.

This wine embodies the elegance of Viña San Pedro's finest grapes: Xxxxxxx from the Xxxxxx Valley, whose vines are more than half a century old, Xxxxx from Xxxxxxx and Xxxxxxx from the Xxxxxx Valley to lend fresh red fruit, structure and good acidity.

After 18 months of aging in French oak barrels, the wine is bottled unfiltered and then aged for another year in the bottle.

Cabo de Hornos is deep ruby red in color with very concentrated fruit and spices, ripe round tannins and superb balance and elegance.

Importado por Vinos S.A. Rómulo Betancourt 355, Bella Vista, Santo Domingo, R.D. República Dominicana.

> EL CONSUMO DE ALCOHOL PERJUDICA LA SALUD, LEY 42-01 Registro Sanitario No. 34233

VINO TINTO

Envasado en Chile

Produced and Bottled by Viña San Pedro S.A., Longitudinal Sur Km. 205, Molina, Chile www.SAN PEDRO.CL

Aplicación Folia Dorada 30%

Aplicación Micro Relieve 30%

APLICACIÓN PARA SIMULAR **NO SE IMPRIME**

Medidas (ancho x alto) 85 x 95 mm.

Papel Bright White Felt Barniz Acuoso Mate

Impresión y Pegado Indigo - Autoadhesivo

Colores







*Color fondo según muestra (referencia % P 7506 U)

EAN-13 780430000550-4

Recursos



Folia Oro Mate Anacon 444

