

12,5° G.L.
13° G.L.
13,5° G.L.
14° G.L.
14,5° G.L.

♦ SPECIAL RESERVE ♦

CABO DE HORNOS

200X

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: XXXXXXXXXX from the XXXXXXValley, whose vines are more than half a century old, XXXXX from XXXXXXX and XXXXXfrom the XXXXXXValley 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.

TOMAR BEBIDAS ALCOHÓLICAS EN EXCESO ES DAÑINO

Importado por Perufarma S.A.
Calle Santa Francisca Romana n° 1092, Lima. Tel: (51 1) 711-7000 Fax: 711 7063
REGISTRO SANITARIO N°: P3529506E NAPRSA RUC: 20100052050

0,75L VINO TINTO XX,X° G.L.

Envasado en Chile
Produced and Bottled by Viña San Pedro S.A.,
Longitudinal Sur Km. 205, Molina, Chile

www.SAN PEDRO.CL

Nro de Lote / Lote Number

2006

2007

780430000550-4

780430000550-4

2006

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2007

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Medidas: 85 x 95

Barniz: Mate

Papel: Bright White

Sist. de Imp: Autoadhesivo

Colores


Color textos
segun muestra


Folia
Oro mate


Color fondo
segun muestra


Micro
Relieve