

Zona: Cuba

Codigo: V2085396

CET-AA-CABO_HORNO-IM3-CS-750-CUBA-IBERO

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: 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.

> Distribuido e importado por: IBERO TRUST DE MERCADOS, S.A. itmcuba@itm.co.cu La Habana

750 c.c.

Envasado en Chile

Producido y Embotellado por Viña San Pedro S.A., Longitudinal Sur Km. 205, Molina, Chile www.San Pedro.cl

12.5° G.L. 13° G.L.

13.5° G.L. 14° G.L.

2006

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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.

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2007

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.

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Medidas: 85 x 95 Barniz: Mate

Papel: Bright White Sist. de Imp: Autoadhesivo

Colores

Color textos segun muestra

EAN-13 30000550-4

14.5° G.L.

Folia

Oro mate

Color fondo segun muestra Relieve