

**Zona:** Ecuador **Codigo:** V2087378

CET-AA-CABO\_HORNO-IM3-CS-750-ECU-SERVIN

+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: 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. Importado por Servindinsa S.A., Quito-Ecuador. Registro Sanitario en Ecuador: 02054-INHQAE-0503 NTE INEN 372 - P.V.P: VINO TINTO EAN-13 780430000550-4 "Mantener al ambiente Fresco y Seco" 'ADVERTENCIA: EL CONSUMO EXCESIVO DE ALCOHOL LIMITA SU CAPACIDAD DE CONDUCIR Y OPERAR MAQUINARIAS, PUEDE CAUSAR DAÑOS EN SU SALUD Y PERJUDICA A SU FAMILIA". MINISTERIO DE SALUD PUBLICA DEL ECUADOR "VENTA PROHIBIDA A MENORES DE 18 AÑOS" Envasado en Chile Produced and Bottled by Viña San Pedro Tarapacá S.A., Longitudinal Sur Km. 205, Molina, Chile www.SAN PEDRO.CL

2006

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## 2007

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Grado alcohólico obligatorio 13,8° G.L.

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