

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

♦ SPECIAL RESERVE ♦

## CABO DE HORNO

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: XXXXXXXXX from the XXXXXValley, whose vines are more than half a century old, XXXX from XXXXXX and XXXXfrom the XXXXXValley 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°: P3507611E NAPRSA RUC: 20100052050

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

0,75L VINO TINTO XX,XX° G.L.

www.SAN PEDRO.CL

Nro de Lote / Lote Number

V2087827

EAN-13  
780430000550-4

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2007 2008

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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