Zona / País Colombia **Importador** Dislicores S.A. **Código** V2091841

Descripción CET-AA-CABO_HORNO-IM3-CS-750-COL-DISTRI-(°_FIJO)

Línea Cabo de Hornos

Formato 750

Fecha 24/03/14

GRADO ALCOHÓLICO FIJO 14% by Vol.

85 mm

mm

95

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, mainly from Curicó Valley more than a half century old vines, some vines from Alto Cachapoal Valley which delivered red fruit to this red wine and grapes from Maule Valley which added juiciness on the palate and a long finish.

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 2012

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.

+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, mainly from xxxxxxx Valley more than a half century old vines, some vines from xxxxxxxxxxx Valley which delivered red fruit to this red wine and grapes from xxxxx Valley which added juiciness on the palate and a long finish. 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. PROHIBASE EL EXPENDIO DE BEBIDAS EMBRIAGANTES A MENORES DE EDAD IMPORTADOR EXCLUSIVO PARA COLOMBIA: DISLICORES S.A. EAN-13 780430000550-4 AV. EL POBLADO Nº 25A-45, MEDELLÍN, COLOMBIA TEL: (57) (4) 232 30 60 - FAX: (57) (4) 262 22 68 REGISTRO SANITARIO Nº INVIMA: 2009L-0004456 VINO TINTO Envasado en Chile Produced and Bottled by Viña San Pedro Tarapacá 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)

Recursos



Folia Oro Mate Anacon 444

