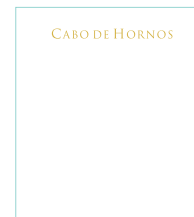
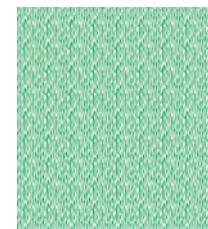


GRADO ALCOHÓLICO FIJO 14% by Vol.

Aplicación Folia Dorada
30%



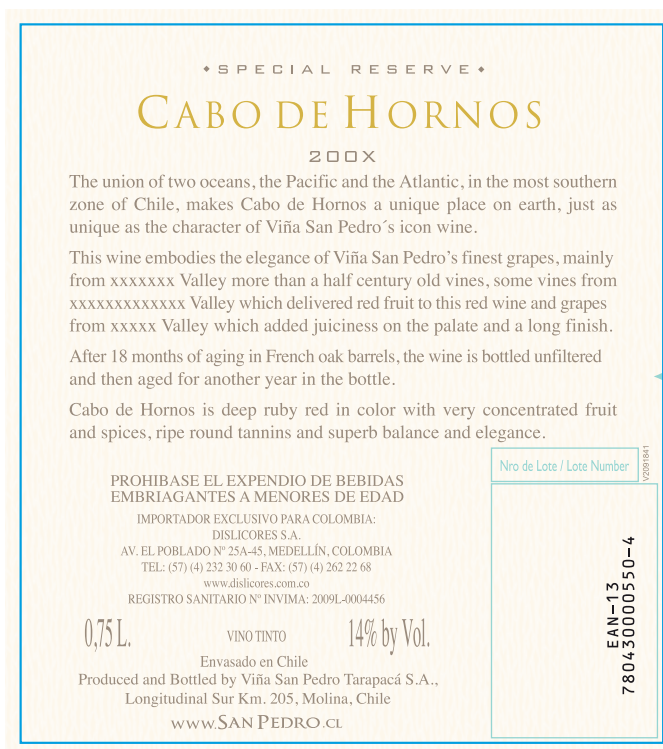
Aplicación Micro Relieve
30%



APLICACIÓN
MICRORELIEVE
PARA SIMULAR
NO SE IMPRIME

85 mm

95 mm



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.

Medidas (ancho x alto) 85 x 95 mm.
Papel Bright White Felt
Barniz Acuoso Mate
Impresión y Pegado Indigo - Autoadhesivo

Colores
Negro
Pantone Warm Gray 9 U
*Color fondo según muestra (referencia % P 7506 U)

Recursos
Folia Oro Mate Anacon 444
Micro Relieve