



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: 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.

12,5% vol.

13% vol.

13,5% vol.

14% vol.

14,5% vol.

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