

Zona: Bulgaria Codigo: V2094682

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: Xxxxxxx from the Xxxxxx Valley, whose vines are more than half a century old, Xxxxx from Xxxxxxx and Xxxxxxx from the Xxxxxx 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.

Червено вино: Каберне сов. Кабо де Хорнос 0,75л. е Алкохолен градус: ХХ% vol. < Производител: Сан Педро - Чили Вносител: "Картел" ЕООД, гр. София, ул. Казбек 1 Тел/факс: +359 2 860 2020; Мобилен: +359 89 8779894 e-mail: info@cartelbg.com



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

EAN-13 780430000550-4

2006

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After 18 months of aging in French oak barrels, the wine is bottled unfiltered and then aged for another year in the bottle.

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2007

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Medidas: 85 x 95

Papel: Bright White Barniz: Mate Sist. de Imp: Autoadhesivo

Colores





Oro mate

Color fondo segun muestra

