

**Zona:** Republica Dominicana Codigo: V2094694

CET-AA-CABO\_HORNO-IM3-CS-750-RE DOM-VIN

+SPECIAL RESERVE+

## CABO DE HORNOS

## 200X

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.

Importado por Vinos S.A. Rómulo Betancourt 355, Bella Vista, Santo Domingo, R.D. República Dominicana.

> EL CONSUMO DE ALCOHOL PERJUDICA LA SALUD, LEY 42-01

0.75 L.

12.5° G.L.

130 GL

13.5° G.I

14º G.L

14,5° G.L

XX,X°G.L.

VINO TINTO Envasado en Chile

Produced and Bottled by Viña San Pedro S.A., Longitudinal Sur Km. 205, Molina, Chile www.SAN PEDRO.CL 2006

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## 2007 2008 2009

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Medidas: 85 x 95

Barniz: Mate

**Papel:** Bright White **Sist. de Imp:** Autoadhesivo

Colores

Color textos segun muestra

EAN-13 780430000550-4

Folia

Oro mate

Color fondo segun muestra

Micro Relieve