

Zona: Canada **Codigo:** V2094697

+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. RETURN FOR REFUND WHERE APPLICABLE CONSIGNÉE LÀ OÙ LA LOI LE PRESCRIT EAN-13 780430000550-4 REPRESENTED BY / REPRESENTE PAR: DIAMOND ESTATES WINES & SPIRITS, LTD. Red Wine From Chile / Vin Rouge du Chili Contains Sulphites / Contient des Sulfites Envasado en Chile Produced and Bottled by / Produit et embouteillé par Viña San Pedro S.A., Longitudinal Sur KM. 205, Molina, Chile www.San Pedro.cl

2006

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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.

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2007 2008

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Medidas: 85 x 95

Barniz: Mate

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

Colores





Oro mate



segun muestra

