

Cambiar segun  
grado alcoholico

**1.6**

ALCOHOL  
UNITS  
PER 125 ml  
GLASS

12.5% vol  
13% vol

**1.7**


ALCOHOL  
UNITS  
PER 125 ml  
GLASS

13.5% vol

**1.8**


ALCOHOL  
UNITS  
PER 125 ml  
GLASS


14% vol





exclusive and unique to  
**MARKS & SPENCER**


**ALTA MIRA CABERNET SAUVIGNON**


  
MEDIUM  
BODIED

  
SERVE AT  
ROOM TEMP  
DRINK WITHIN

  
YEAR OF  
PURCHASE

  
ALCOHOL  
UNITS  
PER 125 ml  
GLASS

  
SUITABLE  
FOR  
VEGETARIANS

  
SYNTHETIC  
CLOSURE

**STYLE:** This elegant Chilean Cabernet Sauvignon exudes subtle flavours of crushed blackcurrants enhanced by spicy twists of black pepper.

**SERVING:** Serve this wine at room temperature or very slightly cool. It can be drunk on its own, but it is at its best paired with lamb or pork chops, or with a spicy casserole. Try it with a Mexican feast or with hard cheeses such as Cheddar too.



**KEEPING:** This wine is ready to drink now, but it will keep for a further year after the date of purchase. Once opened the wine will remain in good condition for three days if resealed and kept in a cool place.

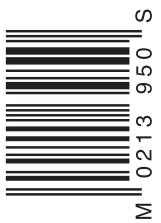
**ABOUT THIS WINE:** Only carefully-selected fruit grown in the Central Valley of Chile is used in the production of Alta Mira Cabernet Sauvignon, which is vinified by one of Chile's most respected winemakers, Mauricio Gonzalez, in the country's most modern winery.

**CONTAINS:** Sulphites

LOT CODE

4215



M 0213 950 S

V2097955

**Medidas:** 65 x 113  
**Barniz:** Mate

**Papel:** Cromolux  
**Sist. de Imp:** Off set

**Colores**

  
Negro

  
288

  
7401