

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 MOST UNIQUE PLACE ON EARTH, JUST AS THE UNIQUE CHARACTER OF VIÑA SAN PEDRO'S ICON WINE. THIS CABERNET SAUVIGNON COMES FROM VINES OF MORE THAN 50 YEARS OLD, SITUATED IN THE CURICÓ VALLEY, WHERE THE GRAPES ARE CAREFULLY SELECTED DURING HARVEST. AFTER FERMENTATION, THE WINE IS STORED FOR 18 MONTHS IN FRENCH OAK BARRELS. ONCE BOTTLED, THE UNFILTERED WINE MATURES FOR 12 MONTHS PRIOR TO RELEASE. CABO DE HORNOS DISPLAYS A DEEP RED RUBY COLOR, EXCELLENT CONCENTRATION OF FRUIT AND SPICES, AND FULL, ROUND TANNINS RESULTING IN A WINE WITH BEAUTIFUL BALANCE AND ELEGANCE.

Wine of Chile - Vino de Chile

300 cl / 3000 c.c. XX% vol. / ° G.L.

Contains Sulphites

Produced and Bottled by / Producido y Embotellado por
Viña San Pedro S.A., Longitudinal Sur KM. 205, Molina, Chile

www.SANPEDRO.CL

Nro de Lote / Lote Number

780430012247-8

V2099265

12% vol. / ° G.L. 12,5% vol. / ° G.L.
13% vol. / ° G.L. 13,5% vol. / ° G.L.
14% vol. / ° G.L. 14,5% vol. / ° G.L.

Medidas: 104 X 113

Barniz: Mate

Papel: Estate 9

Sist. de Imp: Autoadhesivo

Colores



Negro



Color
Papel



Pantone
1505 U