



GRANDES VINOS DE SAN PEDRO  
GRANDES VINOS DE CHILE

# CABO

## DE HORNOS

**D.O.** Cachapoal-Andes Valley

**VARIETY** 100% Cabernet Sauvignon

**ORIGIN** Cabo de Hornos comes from the Cabo de Hornos vineyard, planted at the foothills of the Andes Mountains in the Cachapoal-Andes Valley. This origin's climate is heavily influenced by the Andes, where winds roll down off the mountains and cool the environment.

The vineyards are planted among three distinct terroirs with volcanic bedrock and varying degrees of clay, sand and lime:

- **Rolling slopes with volcanic soil.**
- **Decomposed volcanic soils in clay.**
- **Volcanic soil with fragmented rock.**

**VINEYARD'S AGE** 21 years old, a massal selection of ungrafted Cabernet Sauvignon.

**CLIMATE** The 2014 season was warmer than 2013 with a spring 2013 greater on 2 ° C than 2012. Flowering occurred 3 days earlier than in 2012. Rainfall amounted to 250 mm. The winter month's received the majority of precipitation so the phenological phases were unaffected.

Veraison began one week earlier than the average of the last five years.

Summer temperatures varied less between day and night than in other years.

As there were no major spikes in temperature the ripening season was slow, slightly stressing the vineyard and developing excellent tannins, anthocyanins and total polyphenols. Such ideal maturation levels led to concentrated wine with superb color and aromatic intensity.

- **Flowering: First week of November 2013**
- **First irrigation: Third week of October 2013**
- **Harvest: Third week of April 2014**

**WINEMAKING** The grapes were manually harvested in 10 kg bins before undergoing three rounds of selection: in the vineyard, upon reception and after destemming.

The process was always protected with dry ice in order to avoid oxidation.

The alcoholic fermentation took place in stainless steel tanks.

The 2014 Cabernet Sauvignon's optimal maturation allowed for a classic fermentation: Six days of maceration at 8°C followed by ten days of fermentation with lyophilized yeasts at up to 30°C.

A pump-over was performed ten times a day for a short period of time.

After the alcoholic fermentation, the wines were macerated for nine days and then devatted and filtered before barreled. The malolactic fermentation occurred spontaneously in barrel.



CABO DE  
HORNOS  
2014

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**AGEING** The wine was aged in 225-liter French oak barrels for 18 months (60% new and 40% second-use barrels).

The Cabernet Sauvignon from each terroir adapted differently to the toast and wood.

Cabo de Hornos 2014 was bottled on February 25, 2016.



CABO DE  
HORNOS  
**2014**

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<b>ALCOHOL</b>	14.7%
<b>TOTAL ACIDITY (C<sub>4</sub>H<sub>6</sub>O<sub>6</sub>)</b>	5.21 g/l
<b>PH</b>	3.58
<b>RESIDUAL SUGAR</b>	2.63 g/l

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**TASTING** *“A very pretty and refined wine with sweet tobacco and ripe currant. Hits of stones. Medium to full body, fine tannins. Lovely finish. Delicious. Drink or bold”*

**James Suckling, 2017**

*“This is very balanced, extremely young and fruit-driven. This has the Cachapual brightness and light, still somehow covered by the baby fat that needs to be rendered by time in bottle. I should taste 20 years of wines like this to understand where they are coming from and where they will go. Thanks to the San Pedro team, I have understood this wine forever”*

**Luis Gutierrez, 2017**