



GRANDES VINOS
DE
SAN PEDRO

GRANDES VINOS DE SAN PEDRO
GRANDES VINOS DE CHILE

CABO DE HORNOS

D.O. Central Valley

ASSEMBLAGE 61% Cabernet Sauvignon
18% Syrah
21% Malbec

AGING 18 months
80% new French Oak barrels (225L)
20% used French Oak barrels (225L)

ALCOHOL 14.8%

TOTAL ACIDITY (C₄H₆O₆) 5.6 g/L

PH 3.44

RESIDUAL SUGAR 2.1 g/L

VOLATILE ACIDITY (C₂H₄O₂) 0.58 g/L

ABOUT THE ORIGIN This wine has been handcrafted with best grapes from diverse vineyards in Chile: Cabernet Sauvignon from 70 year old vines found in Molina area of the Curicó Valley, Syrah from the Alto Cachapoal Valley, and Malbec from the Penciahue area of the Maule Valley.

HARVEST AND VINIFICATION The 2009 vintage was marked by a cool spring, which delayed the bud break by around two weeks. These climate conditions resulted in moderately lower products and in turn lower yields of around 1kg per plant, providing excellent quality grapes for vinification. During the third and fourth weeks of April the grapes were harvested by hand in 13 kg bins. After several careful selection processes, the grapes were transferred to the fermentation tanks. The vinification process began with a cold maceration of the grapes at 8° C (46.4°F) for five days, followed by a slow controlled fermentation at 29°C (84.2°F) that included around 6 pump-overs to attain gentle extraction of color, tannins and polyphenols. Finally, the skins were kept in maceration for two weeks to obtain better structure and firmer tannins.

WINEMAKER'S NOTES Cabo de Hornos 2009 displays an intense ruby red color with shades of violet. The nose is elegant, ripe and intense, marked by cassis and black cherry fruit that intermingles with aromas of tobacco, cedar and subtle mineral notes. On the palate this wine is smooth and concentrated with an excellent balance between tannins and acidity. It is a long and persistent wine that expresses great character. This wine has an aging potential of 8 to 12 years. The ideal service temperature is 17°C (63°F).



CABO DE
HORNOS
2009