

SAN PEDRO



•SPECIAL RESERVE•
CABO DE HORNOS
2010

Wine of Chile

*The story begins in 1865
when Vista San Pedro was founded.
Ever since, behind every bottle
of San Pedro there has been
an uncompromising commitment
to fine winemaking that goes
back over 100 years.*

ATRAITIONAL WINE OF VISTA SAN PEDRO

 SAN PEDRO



GRANDES VINOS

DE
SAN PEDRO

GRANDES VINOS DE SAN PEDRO
GRANDES VINOS DE CHILE

CABO DE HORNOS

D.O. Central Valley

ASSEMBLAGE 84% Cabernet Sauvignon
4% Syrah
12% Malbec

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

ALCOHOL 14.8%

TOTAL ACIDITY (C₄H₆O₆) 5.62 g/L

PH 3.55

RESIDUAL SUGAR 3.44 g/L

VOLATILE ACIDITY (C₂H₄O₂) 0.54 g/L

ABOUT THE ORIGIN Cabo de Hornos 2010 is a Cabernet Sauvignon and Syrah blend, coming from the Quillayes area of the Cachapoal Andes Valley, and Malbec from Pencahue, Maule Valley.

HARVEST AND VINIFICATION Favorable, cool climatic conditions allowed the harvest to take place one week later than normal; the Syrah and the Malbec were picked during the last week of April, while the Cabernet Sauvignon was picked during the first week of May. The harvest was done by hand using, 13 kg bins, after which the grapes were carefully selected, maintaining the highest quality fruit. The winemaking process included a cold maceration at 8°C (46.4°F) for 5 days, a slow controlled fermentation between 27°C (80.6°F) and 29°C (84.2°F), and finally, the skins were macerated for three weeks to obtain better structure and firmer tannins.

WINEMAKER'S NOTES Cabo de Hornos 2010 displays an intense and deep ruby red color with violet shades. The nose is elegant, ripe and intense, marked by cassis and black cherry fruit that intermingles with blond tobacco, cedar and a touch of mocha. On the palate this wine is rich and well concentrated with an excellent balance of tannins and acidity. It is very expressive and elegant, slightly mineral, long and persistent. This wine has an aging potential of 8 to 12 years. The ideal service temperature is 17°C (63°F).



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