

SAN PEDRO



• SPECIAL RESERVE •

CABO DE HORNO

Wine of Chile

*The story begins in 1865
when Vitis 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.*

A TRADITIONAL WINE OF VITIS SAN PEDRO

 SAN PEDRO



GRANDES VINOS

DE
SAN PEDRO

GRANDES VINOS DE SAN PEDRO
GRANDES VINOS DE CHILE

37

©

CABO DE HORNOS

D.O. Central Valley

ASSEMBLAGE 77% Cabernet Sauvignon
18% Syrah
5% Malbec

AGING 18 months
70% new French Oak barrels (225L)
30% used French Oak barrels (225L)

ALCOHOL 14.6%

TOTAL ACIDITY (C₄H₆O₆) 5.5 g/L

PH 3.6

RESIDUAL SUGAR 2.5 g/L

VOLATILE ACIDITY (C₂H₄O₂) 0.6 g/L

ABOUT THE ORIGIN This wine is made with grapes coming from San Pedro's Quillayes vineyard, located on the foothill of the Andes Mountains, at 530 meters above the sea level. The vineyard has volcanic soil and the climate is strongly influenced by the mountains, which produces a broad temperature difference between day and night.

HARVEST AND VINIFICATION The vines are trained on a vertical trellis, producing 1 kg per plant. The harvest is done manually in 13 kg boxes to maintain quality. The harvest took place 8 - 12 days later than normal due to a colder spring and summer, and the resulting slower ripening of the grapes. The Syrah and the Malbec were harvested between the third and fourth week of April, while the Cabernet Sauvignon was picked during the last week of April and the first week of May. Weather conditions remained favorable during the season, without rain.

WINEMAKER'S NOTES Cabo de Hornos 2011 displays an intense and deep ruby-red color with violet shades. The nose is elegant and mineral, with a hint of spices. It has black cherry aromas, with light notes of cedar and clove. On the palate this wine has a soft texture and is well concentrated, with an excellent balance of tannins and acidity. It is very expressive, long and persistent. We expect an excellent development of the wine throughout the aging process in bottle. It has an estimated aging potential of more than 15 years.



CABO DE
HORNOS
2011