

SAN PEDRO



• SPECIAL RESERVE •

## CABO DE HORNOS

### *Wine of Chile*

*The story begins in 1885  
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

# CABO DE HORNOS

**D.O.** Cachapoal Andes Valley

**ASSEMBLAGE** 100% Cabernet Sauvignon

**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

**ORIGIN** This wine is made using grapes from the Quillayes vineyard of Viña San Pedro, located in the foothills of the Andes mountain range at an altitude of 530 meters above sea level. The soil is volcanic in origin, and the climate is strongly influenced by the mountains, which cause a notable difference in temperature between day and night.

**HARVEST** Vines are vertically trained, producing 1kg of fruit per plant. Grapes are harvested by hand using 13kg boxes, in order to preserve the quality of the fruit. Grape ripening occurred in line with the traditional dates for this vineyard, with a slightly warmer summer than the 2010 and 2011 harvests. This ensured a good concentration of tannins and great intensity. The Cabernet Sauvignon was harvested during the third week of April and the first week of May. Climatic conditions were favorable during this period, with no recorded rainfall.

**WINEMAKER'S NOTES** The wine has a darkly intense and deep red color. The bouquet is intense, with mineral hints and a pinch of black pepper, as well as notes of mulberry and ripe black fruit, with touches of tobacco and cinnamon. On the palate the wine is textured, vibrant and with good concentration, with an excellent balance between tannins and acidity and a long and very persistent finish. This wine will continue to improve in the bottle and can be aged for more than 15 years.



CABO DE  
HORNOS  
**2012**