



SAN PEDRO



• SPECIAL RESERVE •

## CABO DE HORNOS

### *Wine of Chile*

*The story begins in 1883  
when Villa 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 VILLA SAN PEDRO



SAN PEDRO



GRANDES VINOS DE SAN PEDRO  
GRANDES VINOS DE CHILE

# CABO DE HORNOS

**D.O.** Valle del Cachapoal-Andes

**VARIETY** Cabernet Sauvignon

**ORIGIN** This wine is made using grapes from the Quillayes vineyard, planted on the foothills of the Andes in Cachapoal Valley, Cachapoal Andes.

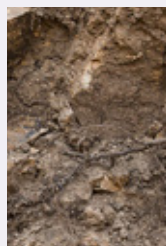
We have three distinct terroirs composed of volcanic rock and different compositions of clay, sand and silt.



Volcanic soil with gentle slopes.



Volcanic soil decomposed in clay.



Volcanic soil with fragmented rocks.

The climate is strongly influenced by the Andes mountains, with winds that sweep down the slopes and cool the atmosphere.

- **Flowering period:** First week of November 2013
- **First irrigation:** Fourth week of October 2013
- **Harvest:** Fourth week of April 2014.

**AGE OF VINEYARD** 20 years, plantation via mass selection and ungrafted.

## **CLIMATIC CONDITIONS OF THE 2013 VINTAGE**

There was extensive rainfall in the winter and spring of 2012 (295mm between June and September of that year). This helped to ensure a particularly good bud break with naturally damp soils. During spring and beginning at midday each day, the mountain winds swept down through the deep gorges, drying and cooling the surrounding areas. Springtime temperatures were lower than usual, resulting in a lower-than-usual degree day accumulation of 510° days.

Summer was dry and included some hot days and very cold nights, with thermic oscillations of 30 °C. Generally, there were no consistently hot spells and long periods of time passed in which temperatures remained below 30 °C. Such conditions helped to bring about a slow maturation of grapes, while ensuring a good maturity and concentration of anthocyanins and tannins. In summary, the 2013 harvest can be described as a cool harvest.



CABO DE  
HORNOS  
2013

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## **WINEMAKING PROCESS**

Grapes were harvested in 10 kg boxes and selected on the vineyard first, then on the primary sorting table (cluster sorting) and subsequently after the destemming on the secondary sorting table (berry sorting). Once crushed, the grapes were protected using dry ice prior to being placed in the tanks. Fermentation took place in stainless steel tanks subject to a controlled temperature.

In 2013, the Cabernet Sauvignon from Quillayes was mature and healthy. Following five days of cold maceration the temperature was raised to 30°C, giving way to fermentation for eight days that was undertaken using commercial yeasts. The cap was pumped over for a short time, ten times a day. Following fermentation, the wine underwent maceration for 11 days. It was then passed from the tanks into barrels. Malolactic fermentation occurred naturally in the barrels.

## **AGEING**

Cabo de Hornos 2013 was aged in 225 L french oak barrels for 18 months.

We have barrels from a wide variety of backgrounds and ages that have undergone a number of different cooperage and toasting processes. The different barrel types are matched with the corresponding origin of each of the Cabernet Sauvignon types. That is precisely how we achieve the complexity and elegance towards the end of the ageing process.

Cabo de Hornos 2013 was bottled on April 6<sup>th</sup> 2015.

## **ALCOHOL**

14,6%

## **TOTAL ACIDITY (C<sub>4</sub>H<sub>6</sub>O<sub>6</sub>)**

5,3 g/L

## **PH**

3,59

## **RESIDUAL SUGAR**

2,64 g/L

## **VOLATILE ACIDITY (C<sub>2</sub>H<sub>4</sub>O<sub>2</sub>)**

0,71 g/L

## **TASTING NOTES**

*“Full body, silky tannins and flavorful finish.  
Very pretty.”*

**James Suckling**

*“The wine feels very compact and harmonious...  
It Shows the Cachapoal character.”*

**Luis Gutiérrez**

The Wine Advocate