



FECHA 25/08/08
CÓDIGO FC000072

PAIS GUYANA
CLIENTE DEMERARA DISTILLERS LTD.

CABERNET SAUVIGNON/ TEMPRANILLO



The grapes that give origin to these wines come from the Uco Valley, where our vineyards benefit with the conjunction of poor soils, very cold nights, hot days, and the purest water.



Angaro means *fire* in Mapuche, an Indian language that was spoken in Mendoza. Angaro wines are characterized for presenting intense aromas, soft tannins and a fruity taste.



Ideal for grilled meat and intense cheeses.



Serve at 15° - 17°C (59° - 63°F)

IMPORTED AND DISTRIBUTED BY
DEMERA DISTILLERS LIMITED

Espacio n° de lote
NO IMPRIMIR

www.fincalacelia.com.ar

Angaro

ESTATE GROWN AND BOTTLED BY FINCA LA CELIA S.A. A-72817.
EXP. 88992, MENDOZA • PRODUCT OF ARGENTINA

75CL / XX.X% vol.

RED WINE / CONTAINS SULFITES



75CL / 11,5% vol.

75CL / 12% vol.

75CL / 12,5% vol.

75CL / 13% vol.

75CL / 13,5% vol.

75CL / 14% vol.

75CL / 14,5% vol.

PAPEL

FASSON COTE HIGH GLOSS

TAMAÑO

69 x 80 MM

BARNIZ

MATE

COLORES



NEGRO



PANTONE
COLL GRAY 3C

IMPRESIÓN

LETTER PRESS