



FECHA 23/12/08  
CÓDIGO FC000250

PAÍS GHANA  
DON EMILIO



FINCA  
LA CELIA  
LATE HARVEST

*A singular blend of Sémillon, Pinot Grigio, Gewürztraminer y Sauvignon Blanc, from grapes grown at our own vineyards, located in the Uco Valley, Mendoza, 1,050 m asl.*

*This wine comes from grapes that we allow to mature on the vine past the normal harvest date, well into the autumn. By that time, the botrytis noble is present in the grapes and provides the wine with roses, combined with mineral notes. It is sweet in the mouth, combining fruity characters of cantaloupe, white peaches, honey and almonds. Velvety and elegant, it leads to an exquisite and long finish.*

*Ideal to enjoy with desserts and dry fruits, foie gras or blue cheeses.*

*Serve at 10°-12° C (50°-54°F)*

NATURALLY SWEET WHITE WINE  
PRODUCT OF ARGENTINA  
CONTAINS SULFITES

Produced and bottled by Finca  
La Celia S.A. A-72817, Exp. B88892  
Eugenio Bustos, Mendoza, Argentina.  
[www.fincalacelia.com.ar](http://www.fincalacelia.com.ar)

Imported by: Don Emilio Ltd.  
House of Quality Wine  
Tel: +233 21 77 33 66  
Accra-Ghana.

50 cl e ALC:XX%VOL

Grape Sugar XXX g/l



FC000250  
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Grape Sugar 90 g/l  
Grape Sugar 100 g/l  
Grape Sugar 110 g/l  
Grape Sugar 120 g/l  
Grape Sugar 130 g/l

ALC:11,5%VOL  
ALC:12%VOL  
ALC:12,5%VOL  
ALC:13%VOL  
ALC:13,5%VOL  
ALC:14%VOL  
ALC:14,5%VOL

PAPEL CONSTELLATION JADE RASTER DE ARCONVERT  
BARNIZ MATE  
IMPRESIÓN OFF SET

TAMAÑO 43 X 115 MM

COLORES



TINTA ORO



NEGRO

COLORES  
REIMPRESIÓN



NEGRO