



FECHA 18/12/08
CÓDIGO FC000547

PAIS PUERTO RICO
CLIENTE B. FERNANDEZ & HNOS.

CHARDONNAY



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.



Perfect to match seafood, grilled chicken and pasta.



Serve at 8° - 10°C (46° - 50°F)

IMPORTED BY B. FERNANDEZ & HNOS., INC.
SAN JUAN, PUERTO RICO

GOVERNMENT WARNING:

(1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

Espacio n° de lote
NO IMPRIMIR

www.fincalacelia.com.ar

Angaro

ESTATE GROWN AND BOTTLED BY FINCA LA CELIA S.A. A-2817.
EXP. 88992, SAN CARLOS, MENDOZA • PRODUCT OF ARGENTINA

750 ML. / ALC. XX.X% BY VOL. / WHITE WINE

CONTAINS SULFITES / UCO VALLEY

UPC
875580000524

750 ML. / ALC. 11.5% BY VOL. / WHITE WINE

750 ML. / ALC. 12% BY VOL. / WHITE WINE

750 ML. / ALC. 12.5% BY VOL. / WHITE WINE

750 ML. / ALC. 13% BY VOL. / WHITE WINE

750 ML. / ALC. 13.5% BY VOL. / WHITE WINE

750 ML. / ALC. 14% BY VOL. / WHITE WINE

750 ML. / ALC. 14.5% BY VOL. / WHITE WINE

FC000547

PAPEL FASSON COTE HIGH GLOSS

TAMAÑO 69 X 80 MM

BARNIZ MATE

COLORES

IMPRESIÓN LETTER PRESS

NEGRO

PANTONE
COOL GRAY 3C