



FECHA 18/12/08  
CÓDIGO FC000549

PAIS PUERTO RICO  
CLIENTE B. FERNANDEZ & HNOS.

## MALBEC



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.



Great to match red and white meats, pasta and fish.



Serve at 15° - 17°C (59° - 63°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-72017.  
EXP. 88902, SAN CARLOS, MENDOZA • PRODUCT OF ARGENTINA

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

CONTAINS SULFITES / UCO VALLEY



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

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

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

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

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

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

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

PAPEL FASSON COTE HIGH GLOSS

TAMAÑO 69 x 80 MM

BARNIZ MATE

COLORES



NEGRO



PANTONE  
COOL GRAY 3C

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