



FECHA 18/12/08

CÓDIGO FCO00551

PAIS PUERTO RICO

CLIENTE B. FERNANDEZ & HNOS.

MERLOT



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.



For pairing with red and wild meats, lamb and medium cheeses.



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.fincalaceia.com.ar

Angaro

ESTATE GROWN AND BOTTLED BY FINCA LA CELIA S.A. A-2811.
EXP. 88902, SAN CARLOS, MENDOZA • PRODUCT OF ARGENTINA

750ML. / ALC. XX.X% BY VOL. / RED WINE
CONTAINS SULFITES / UCO VALLEY

UPC
875580000494

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

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

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

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

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

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

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

PAPEL FASSON COTE HIGH GLOSS

TAMAÑO 69 X 80 MM

BARNIZ MATE

COLORES

IMPRESIÓN LETTER PRESS



NEGRO

PANTONE
COOL GRAY 3C