



FECHA 18/12/08  
CÓDIGO FC000552

PAIS PUERTO RICO  
CLIENTE B. FERNANDEZ & HNOS.

## SAUVIGNON BLANC



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 as an apéritif or for pairing with shellfish and soft cheeses.



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-72017.  
EXP. 88992, SAN CARLOS, MENDOZA • PRODUCT OF ARGENTINA

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

CONTAINS SULFITES / UCO VALLEY

UPC  
875580000555

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

PAPEL FASSON COTE HIGH GLOSS

BARNIZ MATE

IMPRESIÓN LETTER PRESS

TAMAÑO 69 x 80 MM

COLORES



NEGRO



PANTONE  
COOL GRAY 3C