



FECHA 17/03/09  
CÓDIGO FC000664

PAÍS ESTADO UNIDOS  
MISA

HERITAGE  
UCO VALLEY  
CHARDONNAY

Manual Harvest in small boxes, in search of the optimum point of maturity (seed, skin, flesh, aromas, tannins). Cluster selection in the vineyard and winery. Malolactic Fermentation: 100%.  
Aging sur lies in 1<sup>st</sup> use French oak barrels during 9 months.

Golden yellow in colour. Aromatically very elegant, highlighting the delight between the fruit compote of (pear, quince) and fresh fruit (pineapple); butter, honey, and vanilla. In the mouth it has a balanced acidity that goes well with the volume of its barrel ageing of 9 months.

Serve at 8-10°C.



750 ML ALC.XX,X% BY VOL.

PRODUCT OF ARGENTINA - WHITE WINE  
Produced & bottled by: Finca La Celia S.A. A-72817, Exp. B88992.  
Uco Valley, Mendoza, Argentina. [www.fincalacelia.com.ar](http://www.fincalacelia.com.ar)  
IMPORTED BY MISA IMPORTS INC. DALLAS, TX 75220.  
[www.misaimports.com](http://www.misaimports.com)

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.

CONTAINS SULFITES

UPC  
875580001989

ALC.11,5% BY VOL.  
ALC.12% BY VOL.  
ALC.12,5% BY VOL.  
ALC.13% BY VOL.  
ALC.13,5% BY VOL.  
ALC.14% BY VOL.  
ALC.14,5% BY VOL.

PAPEL ESTATE 8 AA 1/2 CORTE

BARNIZ MATE

IMPRESIÓN -----

TAMAÑO 90 x 90 MM

COLORES



NEGRO



PANTONE  
9043 U



PANTONE  
872 U



STAMPING  
ORO

COLORES  
REIMPRESIÓN



NEGRO