

FECHA 26/01/10 PAÍS

GENÉRICA INGLÉS

CÓDIGO FC000816

LA CONSULTA

Chardonnay

LA CONSULTA IS THE NAME OF THE TOWN WHERE GENERAL SAN MARTIN 'CONSULTED' THE INDIGENOUS CHIEFTAINS ABOUT WHICH MOUNTAIN PATHS HIS ARMY SHOULD MARCH ACROSS THE ANDES DURING THE ARGENTINE WAR OF INDEPENDENCE.

Hand harvested and selected grapes, from low-yield vineyards. Barrel Aging (50% of the wine) of 3 months in French and American oak. 30% Malolactic fermentation.

Drink alone or enjoy with white fishes, fresh shellfish, ginger chicken stir-fry and vegetarian dishes.

Serve at 6-8 °C (43-46 °F).

PRODUCT OF ARGENTINA, UCO VALLEY WHITE WINE, CONTAINS SULFITES

Produced and bottled by Finca La Celia S.A.

A-72817, Exp. B88992, Eugenio Bustos, Mendoza.

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

ALC.11,5%VOL

ALC.12%VOL

PAPEL

ESTATE 8 FASSON

TAMAÑO

72 x 86 MM

CONT.75 cL€ ALC.XX,X%VOL

www.fincalacelia.com.ar

BARNIZ

MATE

IMPRESIÓN -----

COLORES





9042U



