



FECHA 26/01/10
CÓDIGO FC000824

PAÍS GENÉRICA INGLÉS

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

LA CONSULTA

Pinot Noir

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 2nd use French oak. 60% Malolactic fermentation.

Ideal for white meat, small game, such as quail and pleasant and soft cheeses.

Serve at 15-17 °C (59-63 °F).

PRODUCT OF ARGENTINA, UCO VALLEY
RED WINE, CONTAINS SULFITES

Produced and bottled by Finca La Celia S.A.
A-72817, Exp. B88992, Eugenio Bustos,
Mendoza.

CONT.75cl e ALC.XX,X%VOL
www.fincalacelia.com.ar

EAN 13
7798081668587

PAPEL ESTATE 8 FASSON

TAMAÑO 72 x 86 mm

BARNIZ MATE

COLORES

NEGRO

PANTONE
9042U

IMPRESIÓN ----

COLORES
REIMPRESIÓN

NEGRO