

CÓDIGO FC000827

26/01/10

**FECHA** 

## LA CONSULTA Torrontés®

Hand harvested and selected grapes, from low-yield vineyards. No Barrel Aging nor Malolactic fermentation.

Very aromatic, great personality and wild palate. Pale yellow colour with steel reflexes. In the nose, memories of orange peel, orange blossom, rose, pineapple and peach. In the mouth, it has an excellent freshness and a balanced acidity.

Ideal as an aperitif. Also with regional Argentina food: locro, empanadas salteñas and barbecue with sweetbreads, blood sausage and grilled vegetables.

Serve at 6-8°C (43-46 °F).

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

## PRODUCT OF ARGENTINA WHITE WINE, CONTAINS SULFITES

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

CONT.75 cLe ALC. $\chi\chi_{,\chi}\%$ VOL

www.fincalacelia.com.ar

EAN 13 7798081666071

PAPEL ESTATE 8 FASSON TAMAÑO 72 X 86 MM

BARNIZ MATE COLORES

Colores





