



FECHA 05/08/08
CÓDIGO FC000851

PAIS ESTADOS UNIDOS
CLIENTE RIVIERA IMPORTS

MALBEC MENDOZA



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.



Great to match red and white meats, pasta and fish.



Serve at 15° - 17°C (59° - 63°F)

IMPORTED BY: RIVIERA IMPORTS, MANHASSET, NY

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.fincalacela.com.ar

Angaro

ESTATE GROWN AND BOTTLED BY FINCA LA CELLA S.A. 4-2017
EXP. B0892 SAN CARLOS, MENDOZA • CONTAINS SULFITES
750 ML. / ALC. XX.XX% BY VOL. / RED WINE
PRODUCT OF ARGENTINA / MENDOZA

UPC
736040513650

750 ML. / ALC. 11.5% BY VOL. / RED WINE
750 ML. / ALC. 12% BY VOL. / RED WINE
750 ML. / ALC. 12.5% BY VOL. / RED WINE
750 ML. / ALC. 13% BY VOL. / RED WINE
750 ML. / ALC. 13.5% BY VOL. / RED WINE
750 ML. / ALC. 14% BY VOL. / RED WINE
750 ML. / ALC. 14.5% BY VOL. / RED WINE

PAPEL FASSON COTE HIGH GLOSS

TAMAÑO 69 X 80 MM

BARNIZ MATE

COLORES

IMPRESIÓN LETTER PRESS



NEGRO



PANTONE
COOL GRAY 3C