

FECHA 26/03/09
CÓDIGO FC000876

PAÍS CHINA
TERRIOR

HERITAGE
UCO VALLEY
CABERNET FRANC

在成熟的最佳时刻（种籽、表皮、香气、丹宁），人工采摘，在葡萄园和酿酒厂中经过层层挑选。放于法国和美国首次使用的橡木桶中发酵12个月。

深红宝石色，浓郁的香气，加上加工过程中形成的味道：成熟的黑色水果、香料、土司、和香草。含在嘴里，清爽的口感，加上优雅的甜甜的丹宁味，回味持久，酒体饱满，层次紧密。

适宜在16-18°时饮用

我们建议先醒酒40分钟在饮用。

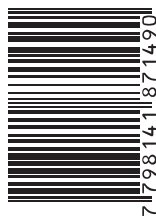


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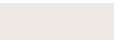
PRODUCT OF ARGENTINA - RED WINE
CONTAINS SULFITES

750 ML ALC.XX,X% BY VOL

Produced & bottled by: Finca La Celia S.A.
A-72817, Exp. B88992. Uco Valley,
Mendoza, Argentina.
www.fincalacelia.com.ar



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	TAMAÑO	70 x 130 MM					COLORES REIMPRESIÓN	
BARNIZ	MATE	COLORES							
IMPRESIÓN	-----		NEGRO	PANTONE 877 U	PANTONE 9043 U	PANTONE 872 U	STAMPING ORO		