



FECHA 20/04/09

CÓDIGO FC000892

PAÍS

PUERTO RICO

B. FERNÁNDEZ & HNOS. INC.

## SUPREMO

VARIETIES 60% Malbec, 20% Petit Verdot, 15% Syrah, 5% Tannat.

ORIGIN Eugenio Bustos, Uco Valley, Mendoza, at 3.444 ft (1.050 m) asl.

HARVEST Manual harvest and grape selection in 44,2 lb (20 kg) plastic bins.

AGEING Aged in new French oak barrels for 12 months.

TASTING NOTES Deep red colour with violet shades, and very brilliant. Complex aromas, product of the different contributions from its dedicated elaboration process: fruit jams, spices, toasted bread and vanilla. In the mouth, it has a sweet entrance, with mature and amicable tannins that determine its elegance. It is a wine of good volume and weight, strong structure, and a lingering finish, with persistent aromas. Serve at 16-18°C

Unfiltered wine. It can present sediments.  
We advise to decant it 40 minutes before serving.

PRODUCT OF ARGENTINA - UCO VALLEY - RED WINE - CONTAINS SULFITES



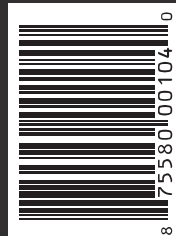
FINCA  
LA CELIA

Produced and Bottled by Finca La Celia S.A.  
A-72817, Exp. B88992, San Carlos - Mendoza

IMPORTED BY B. FERNÁNDEZ & HNOS., INC.  
SAN JUAN, PUERTO RICO

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.

CONT. 750 ML ALC. 14,5% BY VOL



PAPEL ESTATE8 AUTOADHESIVO 1/2 CORTE

BARNIZ ANTI-FROTE MATE

IMPRESIÓN -----

TAMAÑO 70 x 130 MM

COLORES



BLACK



PANTONE  
877 C



STAMPING  
O PANTONE  
872 C

COLORES  
REIMPRESIÓN



NEGRO