




FECHA 20/04/09
CÓDIGO FC000893

PAÍS PUERTO RICO
B. FERNANDEZ



FINCA
La CELIA
LATE HARVEST

A singular blend of Semillon, Pinot Grigio, Gewürztraminer y Sauvignon Blanc, from grapes grown at our own vineyards, located in the Uco Valley, Mendoza, 1,050 m asl.

This wine comes from grapes that we allow to mature on the vine past the normal harvest date, well into the autumn. By that time, the botrytis noble is present in the grapes and provides the wine with rises, combined with mineral notes. It is sweet in the mouth, combining fruity characters of cantaloupe, white peaches, honey and almonds. Velvety and elegant, it leads to an exquisite and long finish.

Ideal to enjoy with desserts and dry fruits, foie gras or blue cheeses.

Serve at 10°-12° C (50°-54°F)

50% SEMILLON, 25% PINOT GRIGIO, 15%
GEWÜRZTRAMINER, 10% SAUVIGNON BLANC

PRODUCT OF ARGENTINA - UCO VALLEY
NATURALLY SWEET WHITE WINE - CONTAINS SULFITES


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.

Produced and bottled by Finca La
Celia S.A. A-72817, Exp. B88892
Eugenio Bustos, Mendoza, Argentina.
www.fincalacelia.com.ar

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

500 ML. ALC:XX,X%BY VOL

Sugar at Harvest 29.5 Bx
Residual Sugar 10.0 Bx



FC000893

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	CONSTELLATION JADE RASTER DE ARCONVERT	TAMAÑO	43 X 115 MM	COLORES			COLORES REIMPRESIÓN	
BARNIZ	MATE			TINTA ORO		NEGRO		NEGRO
IMPRESIÓN	OFF SET							