

## HERITAGE

UCO VALLEY **CABERNET FRANC** 

Manual Harvest in small boxes, in search of the optimum point of maturity (seed, skin, flesh, aromas, tannins). Cluster selection in the vineyard and winery. Aged in 1st use French oak barrels during 12 months.

Deep ruby red in colour. Complex aromas, reflecting the sum of all the goodness of its development process: Ripe black fruit, spices, toast, and vanilla. In the mouth it has a kind entrance, marked by elegant sweet tannins. It is an unctuous wine that invites further drinking. Full bodied, firm structure, with lingering and persistent aromas.

Serve at 16-18°C.

We recommend to decant 40 minutes before serving.



PRODUCT OF ARGENTINA - RED WINE CONTAINS SULFITES

Imported by Cassidy Wines Ltd. Dublin, Ireland

XX,X% WI. **75**cle

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



11,5% Wl. 12% Vol. 12,5% Wl. 13% W. 14.5% Vol.

**PAPEL** ESTATE 8 AA 1/2 CORTE TAMAÑO

70 x 130 mm

BARNIZ MATE

**IMPRESIÓN** 

**C**OLORES





877 U



9043 U



872 U

