

Código FC000924

HERITAGE UCO VALLEY MALBEC

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 red in colour with purple hues, typical of a Malbec. Complex aromas, reflecting the sum of all the goodness of its development process: Violet flowers (typical of the Uco Valley Malbec), fruit jam, toast and vanilla. In the mouth it has a sweet entrance, with ripe and kind tannins that provide elegance. It's an unctuous, creamy and full bodied wine, with a firm structure, and 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

75cle XX,X% WI.

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



11,5% Vol. 12% Vol. 12,5% Vol. 13% Vol. 13,5% Vol. 14% Vol. 14.5% Vol.

PAPEL

ESTATE 8 AA 1/2 CORTE

TAMAÑO

70 x 130 mm

BARNIZ MATE

IMPRESIÓN -----

Colores









872 U

