



FECHA 05/06/09
CÓDIGO FC000949

PAIS PUERTO RICO
CLIENTE B. FERNANDEZ & HNOS.

CABERNET SAUVIGNON



The grapes that give origin to these wines come from the Uco Valley, where our vineyards benefit with the conjunction of poor soils, very cold nights, hot days, and the purest water.



Angaro means *fire* in Mapuche, an Indian language that was spoken in Mendoza. Angaro wines are characterized for presenting intense aromas, soft tannins and a fruity taste.



Ideal for red meats, hearty dishes and strong cheeses.



Serve at 15° - 17°C (59° - 63°F)

IMPORTED BY B. FERNANDEZ & 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.

Espacio n° de lote
NO IMPRIMIR

www.fincalacela.com.ar

Angaro

ESTATE GROWN AND BOTTLED BY FINCA LA CELLA S.A. A72817.
EXP. B8892, SAN CARLOS, MENDOZA - PRODUCT OF ARGENTINA

750 ML. / ALC. XX.X% BY VOL. / RED WINE
CONTAINS SULFITES / UCO VALLEY



750 ML. / ALC. 11.5% BY VOL. / RED WINE
750 ML. / ALC. 12% BY VOL. / RED WINE
750 ML. / ALC. 12.5% BY VOL. / RED WINE
750 ML. / ALC. 13% BY VOL. / RED WINE
750 ML. / ALC. 13.5% BY VOL. / RED WINE
750 ML. / ALC. 14% BY VOL. / RED WINE
750 ML. / ALC. 14.5% BY VOL. / RED WINE

PAPEL FASSON COTE HIGH GLOSS TAMAÑO 69 X 80 MM

BARNIZ MATE

IMPRESIÓN LETTER PRESS

COLORES



NEGRO



PANTONE
COLL GRAY 3C