



FECHA 13/07/09
CÓDIGO FCO01010

PAÍS PUERTO RICO
B. FERNANDEZ & HNOS.

ALC.11,5% BY VOL
ALC.12% BY VOL
ALC.12,5% BY VOL
ALC.13% BY VOL
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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.



750 ML. ALC.XX,X% BY VOL

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

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.

CONTAINS SULFITES

FCO010

UPC
875580001965

PAPEL ESTATE 8 AA 1/2 CORTE TAMAÑO 70 x 130 MM

BARNIZ MATE

IMPRESIÓN -----

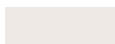
COLORES



NEGRO



PANTONE
877 U



PANTONE
9043 U



PANTONE
872 U



STAMPING
ORO

COLORES
REIMPRESIÓN



NEGRO