



MARCA	PRODUCTO	FECHA	CÓDIGO
ANGARO	Contra Cabernet Sauvignon Genérica Inglés	02/03/10	FC001282

CABERNET SAUVIGNON/
TEMPRANILLO

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 grilled meat and intense cheeses.
Serve at 15-17 °C (59-63 °F).

Espacio n° de lote
NO IMPRIMIR

F001282

www.fincalacelia.com.ar

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Angaro

ESTATE GROWN AND BOTTLED BY FINCA LA CELIA S.A. - 2017.
EXP. 88892, EUCENO BASISTO, MENDOZA • PRODUCT OF ARGENTINA

750 ml / XX,X% vol.
RED WINE / CONTAINS SULFITES

750 ml / 11,5% vol.
750 ml / 12% vol.
750 ml / 12,5% vol.
750 ml / 13% vol.
750 ml / 13,5% vol.
750 ml / 14% vol.
750 ml / 14,5% vol.

ESPECIFICACIONES

Tamaño Etiqueta:	69 x 80 mm
Papel:	Fasson cote High gloss
Tipo de Impresión:	---
Barniz:	Mate
Corte:	Recto

COLORES

 PANTONE Cool Gray 3
  Corte

 Tinta Negra