



FECHA 27/02/08

PAÍS GENÉRICA INGLÉS

CÓDIGO FCO01457



FINCA

LA CELIA

LATE HARVEST

A singular blend of Sémillon, Pinot Grigio, Gewürztraminer y Sauvignon Blanc, from grapes grown at our own vineyards, located in the Uco Valley, Mendoza, 1,050 m asl.

This wine comes from grapes that we allow to mature on the vine past the normal harvest date, well into the autumn. By that time, the botrytis noble is present in the grapes and provides the wine with roses, combined with mineral notes. It is sweet in the mouth, combining fruity characters of cantaloupe, white peaches, honey and almonds. Velvety and elegant, it leads to an exquisite and long finish.

Ideal to enjoy with desserts and dry fruits, foie gras or blue cheeses.

Serve at 10-12 °C (50-54 °F)

NATURALLY SWEET WHITE WINE  
PRODUCT OF ARGENTINA  
CONTAINS SULFITES

Produced and bottled by Finca La Celia S.A. A-72817, Exp. B88992, San Carlos - Mendoza, Argentina.  
[www.fincalacelia.com.ar](http://www.fincalacelia.com.ar)

50 cl e ALC:XX%VOL  
Grape Sugar 100 g/ltr



FCO01457

11,5%VOL

12%VOL

12,5%VOL

13%VOL

13,5%VOL

14%VOL

14,5%VOL

PAPEL CONSTELLATION JADE RASTER DE  
BARNIZ ARCONVERT

IMPRESIÓN MATE

N

TAMAÑO 43 X 115 MM

COLORES



TINTA ORO



NEGRO

COLORES  
REIMPRESIÓN  
N



NEGRO