



FECHA 17/03/09

PAÍS GENÉRICA INGLÉS

CÓDIGO FC001459

HERITAGE**CABERNET FRANC**

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 ruby red in colour. Complex aromas, reflecting the sum of all the goodness of its development process: Ripe black fruit, spices, toast, and vanilla. In the mouth it has a kind entrance, marked by elegant sweet tannins. It is an unctuous wine that invites further drinking. Full bodied, firm structure, with lingering and persistent aromas.

Serve at 16-18 °C.

We recommend to decant 40 minutes before serving.



FC001459

PRODUCT OF ARGENTINA
UCO VALLEY
RED WINE - CONTAINS SULFITES

750 mL ALC. XX,X% BY VOL

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

EAN
7798141871490

ALC.11,5% BY VOL
ALC.12% BY VOL
ALC.12,5% BY VOL
ALC.13% BY VOL
ALC.13,5% BY VOL
ALC.14% BY VOL
ALC.14,5% BY VOL

PAPEL ESTATE 8 AA 1/2 CORTE

TAMAÑO 70 x 130 MM

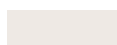
BARNIZ MATE

IMPRESIÓN

COLORES



NEGRO

PANTONE
877 UPANTONE
9043 UPANTONE
872 USTAMPING
ORO