



FECHA 02/06/10

PAÍS GENÉRICA INGLÉS

CÓDIGO FCO01460

HERITAGE**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.



FCO01460

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
7798141871469

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