



CÓDIGO FC001481

FECHA

13/09/10

Finca La Celia is located in the Uco Valley, Mendoza province, since 1890. At 1,050 m above sea level, this terroir features superb characteristics for quality grape growing. The climate and a diligent and dedicated vineyard management are ideal factors for creating these elegant and intensely flavoured wines.

Hand harvested and selected grapes, from low-yield vineyards. Barrel aging of 6 months in French oak (30% of the wine). 80% Malolactic fermentation.

Great to match stuffed pasta, oily fish, cow and lamb mature cheeses. Serve at 15-17 °C (59-63 °F).

PRODUCT OF ARGENTINA - RED WINE CONTAINS SULFITES

Imported by Jed Wines Pty Ltd 3851 Caves Rd Wilyabrup WA 6280 www.jedwines.com

XX.X% Alc / Vol 750 mL

Approx X.X standard drinks

Produced and Bottled by Finca La Celia S.A. A-72817, Exp. B88992, Mendoza, Argentina. www.fincalacelia.com.ar

12% Alc Approx 7.1 standard drinks
12.5% Alc Approx 7.4 standard drinks
13% Alc Approx 7.7 standard drinks
13.5% Alc Approx 8.0 standard drinks
14% Alc Approx 8.3 standard drinks
14.5% Alc Approx 8.6 standard drinks

PAPEL ESTATE 8 FASSON

BARNIZ MATE

IMPRESIÓN ----

