



FECHA 12/10/10

PAÍS GENÉRICA INGLÉS

CÓDIGO FCO01500

LA CELIA *Elite*

60% MALBEC / 40% TANNAT

Manual Harvest in small boxes, in search of the optimum point of maturity.
Cluster selection in the vineyard and winery.

Aging Time: 100% of the blend in French and American 1st use oak barrels during 12 months.

Deep and brilliant color. Unique aromas, reminiscent of red fruit jams and spices like black pepper, combined with notes from its oak ageing. In the mouth it has ripe tannins that give strength and structure. It is a wine of great personality, which invites to further drinking.

Serve at 16-18°C.

We recommend decant it 40 minutes before service.

Ideal for accompanying pepper tenderloin with creamed potatoes.

PRODUCT OF ARGENTINA
UCO VALLEY
RED WINE - CONTAINS SULPHITES

Imported by: Attard & Co. Foodstuffs Ltd., Marsa,
21237555, www.attardco.com

75 cl e XX,X%VOL

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

EA

7798141872336

11,5%VOL

12%VOL

12,5%VOL

13%VOL

13,5%VOL

14%VOL

14,5%VOL

PAPEL ACQUERELLO BIANCO -

TAMAÑO 82X 90 MM

BARNIZ FEDRIGONI

COLORES

IMPRESIÓN MATE

NEGRO

COLORES
REIMPRESIÓN

PANTONN
E 877 C