

FECHA 12/10/10

CÓDIGO FCO01502

PAÍS GENERICA INGLÉS
2006

SUPREMO

VARIETIES Malbec, Petit Verdot, Syrah, Tannat.

ORIGIN Eugenio Bustos, Uco Valley, Mendoza, at 3.444 ft (1.050 m) asl.

HARVEST Manual harvest and grape selection in 44,2 lb (20 kg) plastic bins.

AGEING Aged in new French oak barrels for 12 months.

TASTING NOTES Deep red colour with violet shades, and very brilliant. Complex aromas, product of the different contributions from its dedicated elaboration process: fruit jams, spices, toasted bread and vanilla. In the mouth, it has a sweet entrance, with mature and amicable tannins that determine its elegance. It is a wine of good volume and weight, strong structure, and a lingering finish, with persistent aromas. Serve at 16-18°C

Unfiltered wine. It can present sediments.
We advise to decant it 40 minutes before serving.



FINCA
LA CELIA

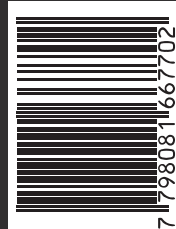
PRODUCT OF ARGENTINA RED WINE
UCO VALLEY

Produced and Bottled by
Finca La Celia S.A. A-72617
Exp. B88992, San Carlos
Mendoza, Argentina

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

75 cl e ALC: XX,X%VOL

Contains Sulphites



ALC:11,5%VOL

ALC:12%VOL

ALC:12,5%VOL

ALC:13%VOL

ALC:13,5%VOL

ALC:14%VOL

ALC:14,5%VOL

PAPEL ESTATE8 AUTOADHESIVO 1/2

BARNIZ CORTE

IMPRESIÓN ANTI-FROTE MATE

TAMAÑO 70 x 130 MM

COLORES



BLACK



PANTONE
877 C



STAMPING
O PANTONE
872 C

COLORES
REIMPRESIÓN



NEGRO