

## HERITAGE UCO VALLEY 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 61-64 °F (16-18 °C) We recommend to decant 40 minutes before serving.





NET CONTENTS 750ML ALC. XX.X% BY VOL.

PRODUCT OF ARGENTINA - RED WINE Produced & bottled by: Finca La Celia S.A. A-72817, Exp. B88992. Uco Valley, Mendoza, Argentina. www.fincalacelia.com.ar IMPORTED BY MISA IMPORTS INC. DALLAS, TX 75220. www.misaimports.com

TA 73-220. WWW.Imsaimpors.com
GOVERNIMENT WARNING: (1) ACCORDING TO
THE SURGEON GENERAL, WOMEN SHOULD
NOT DRINK ALCOHOLIC BEVERAGES DURING
PREGNANCY BECAUSE OF THE RISK OF BIRTH
DEFECTS. (2) CONSUMPTION OF ALCOHOLIC
BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A
CAP OR OPERATE MACHINERY, AND MAY
CAUSE HEALTH PROBLEMS.

CONTAINS SULFITES

ALC.12% BY VOL.

UPC 875580001965

ALC.12.5% BY VOL. ALC.13% BY VOL

ALC.11.5% BY VOL.

ALC.13.5% BY VOL. ALC.14% BY VOL.

ALC.14.5% BY VOL.

ESTATE 8 AA 1/2 CORTE

**TAMAÑO** 

70 x 130 mm

**PAPEL BARNIZ** 

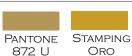
MATE

**IMPRESIÓN** 

**COLORES** 







ORO



