



FECHA 02/11/10

CÓDIGO FCO01525

PAÍS ESTADO UNIDOS
MISA**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

GOVERNMENT 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 CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

CONTAINS SULFITESUPC
875580001965

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
9043 UPANTONE
872 USTAMPING
OROCOLORES
REIMPRESIÓN

NEGRO