

**CÓDIGO** FC001529

## HERITAGE

## **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 1<sup>St</sup> 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 16-18°C.

We recommend to decant 40 minutes before serving.









WINE OF ARGENTINA- RED WINE - VIN ROUGE

UCO VALLEY

CONTAINS SULFITES / SISÄLTÄÄ SULFIITTEJA / INNEHÅLLER SULFITER / ENTHÄLT SULFITE / CONTIENT DES SULFITES / BEVAT SULFIETEN / CONTIENE SOLFITI / ZAWIERA SIARCZYNY / INDEHOLDER: SULFITTER

Imported by GCF at F-67290 Petersbach

75 cLe

XX.X vol

Produced & bottled by: Finca La Celia S.A. A-72817, Exp. B88992. Mendoza, Argentina. www.fincalacelia.com.ar EAN 7798141871469 11,5 vol 12 vol

12,5 vol

13 vol

13,5 vol

14 vol

14,5 vol

PAPEL

**IMPRESIÓN** 

ESTATE 8 AA 1/2 CORTE

**TAMAÑO** 

70 x 130 mm

BARNIZ

MATE

Colores







