



FECHA 14/12/08

País DINAMARCA

CÓDIGO FCO01571



FINCA

LA CELIA

LATE HARVEST

A singular blend of Sémillon, Pinot Grigio, Gewürztraminer and Sauvignon Blanc, from grapes grown at our own vineyards, located in the Uco Valley, Mendoza, 1,050 m asl.

This wine comes from grapes that we allow to mature on the vine past the normal harvest date, well into the autumn. By that time, the botrytis noble is present in the grapes and provides the wine with roses, combined with mineral notes. It is sweet in the mouth, combining fruity characters of cantaloupe, white peaches, honey and almonds. Velvety and elegant, it leads to an exquisite and long finish.

Ideal to enjoy with desserts and dry fruits, foie gras or blue cheeses.

Serve at 10-12 °C (50-54 °F)

NATURALLY SWEET WHITE WINE
PRODUCT OF ARGENTINA

Contains Sulphites / Sisältää sulfitteja / Innehåller sulfiter
Enthält Sulfite / Contient des Sulfites / Bevat Sulfieten
Contiene Solfiti / Zawiera siarczyny / Inneholder sulfitter
Contiene sulfitos / Περιέχει θειώδη

Imported by VSPT Limited,
20-22 Bedford Row, London WC1R 4JS, UK.



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

50 cl e XX,X %vol.

Grape Sugar XXX g/l



FCO01571

Grape Sugar 90 g/L
Grape Sugar 100 g/L
Grape Sugar 110 g/L
Grape Sugar 120 g/L
Grape Sugar 130 g/L

11,5%VOL

12%VOL

12,5%VOL

13%VOL

13,5%VOL

14%VOL

14,5%VOL

PAPEL CONSTELLATION JADE RASTER DE
BARNIZ ARCONVERT

IMPRESIÓN MATE

TAMAÑO 43 X 115 MM

COLORES



TINTA ORO



NEGRO

COLORES
REIMPRESIÓN



NEGRO