

FECHA 14/12/10

PAÍS GENERICA INGLÉS  
2006

CÓDIGO FCO01572

## 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



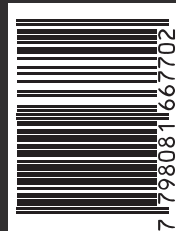
PRODUCT OF ARGENTINA RED WINE  
UCO VALLEY

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

Contains Sulfitos / Sisältää sulfitteja / Innehåller sulfiter  
Enthält Sulfite / Contient des Sulfitos / Bevat Sulfieten  
Contiene Solfiti / Zawiera siarczyny / Ineholder sulfitter  
Contiene sulfitos / Περιέχει Θειώδη

75 cl e XX,X %vol.

Produced and Bottled by Finca La Celia S.A.  
A-72817 Exp. B88992, San Carlos  
Mendoza, Argentina



12,5 %vol.  
13 %vol.  
13,5 %vol.  
14 %vol.  
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