



FECHA 14/12/10

País DINAMARCA

CÓDIGO FCO01573

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 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 16-18 °C (61-64 °F).

We recommend to decant 40 minutes before serving.



FCO01573

PRODUCT OF ARGENTINA
UCO VALLEY - RED WINE

Contains Sulfites / Sisältää sulfiitteja / 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.

75 cl e XX,X %vol.

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

EAN
7798141871469

12,5 %vol.

13 %vol.

13,5 %vol.

14 %vol.

14,5 %vol.

PAPEL

ESTATE 8 AA 1/2 CORTE

TAMAÑO

70 x 130 MM

BARNIZ

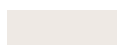
MATE

IMPRESIÓN

COLORES



NEGRO

PANTONE
877 UPANTONE
9043 UPANTONE
872 USTAMPING
ORO