



FECHA 12/04/11
CÓDIGO FCO01665

PAÍS GENERICA INGLÉS
2007

SUPREMO

VARIETIES Malbec (65%), Merlot (20%), P Verdot (10%) and Tannat (5%)

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 color with purple hues, thick-looking and very bright. Complex aromas, reminiscent of dark fruit (black cherry, blueberry, blackberry), flowers, toffee and spices. The palate entry is sweet, thanks to the full maturity of the grapes (pulp, skin, seeds) and tannins. Elegant, intense, with firm structure, long aftertaste, with persistent aromas. Designed for being stored in time.

Ideal to serve with a wide range of red meat such as lamb, game meats and other spicy dishes. Serve at 16-18 °C.

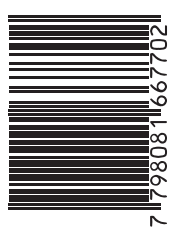
Wine with a slight filtration. It can submit sediments.

We recommend decanting it 40 minutes before serving.


FINCA
LA CELIA
PRODUCT OF ARGENTINA RED WINE
UCO VALLEY

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

75cl e ALC:XX,X%VOL
Contains Sulfites



ALC:11,5%VOL
ALC:12%VOL
ALC:12,5%VOL
ALC:13%VOL
ALC:13,5%VOL
ALC:14%VOL
ALC: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