



FECHA 30/06/11  
CÓDIGO FCO01739

País ITALY  
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.

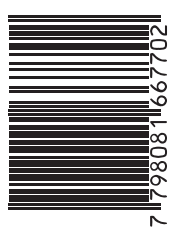
We recommend decanting it 40 minutes before serving.

  
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

Imported and distributed by  
TRADE MARKETING SRL  
MILANO - ITALIA  
Tel.: 02-26149914 / Fax: 02-26149937

750 ml 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