



FECHA 30/06/11

PAÍS ITALY

CÓDIGO FCO01740

**HERITAGE****CABERNET FRANC**

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 1<sup>st</sup> use French oak barrels during 12 months.

Deep ruby red in colour. Complex aromas, reflecting the sum of all the goodness of its development process: Ripe black fruit, spices, toast, and vanilla. In the mouth it has a kind entrance, marked by elegant sweet tannins. It is an unctuous wine that invites further drinking. Full bodied, firm structure, with lingering and persistent aromas.

Serve at 16-18 °C.

We recommend to decant 40 minutes before serving.



PRODUCT OF ARGENTINA  
UCO VALLEY  
RED WINE - CONTAINS SULFITES

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



750 ml ALC:XX,X%VOL

Produced & bottled by: Finca La Celia S.A.  
A-72817, Exp. B88992. Mendoza, Argentina.  
[www.fincalacelia.com.ar](http://www.fincalacelia.com.ar)

FCO01740

EAN  
7798141871490

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 ESTATE 8 AA 1/2 CORTE

TAMAÑO 70 x 130 MM

BARNIZ MATE

IMPRESIÓN

COLORES



NEGRO

PANTONE  
877 UPANTONE  
9043 UPANTONE  
872 USTAMPING  
ORO