



FECHA 30/06/11

PAÍS ITALY

CÓDIGO FCOO1741



FINCA

LA CELIA

LATE HARVEST

A singular blend of Sémillon, Pinot Grigio, Gewürztraminer y Sauvignon Blanc, from grapes grown at our own vineyards, located in the Uco Valley, Mendoza, 1,050 m asl.

This wine comes from grapes that we allow to mature on the vine past the normal harvest date, well into the autumn. By that time, the botrytis noble is present in the grapes and provides the wine with roses, combined with mineral notes. It is sweet in the mouth, combining fruity characters of cantaloupe, white peaches, honey and almonds. Velvety and elegant, it leads to an exquisite and long finish.

Ideal to enjoy with desserts and dry fruits, foie gras or blue cheeses.

Serve at 10-12 °C (50-54 °F)

NATURALLY SWEET WHITE WINE
PRODUCT OF ARGENTINA - CONTAINS SULFATES

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

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

500ml ALC:XX,X%VOL
Grape Sugar XXX g/l



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Grape Sugar 90 g/l
Grape Sugar 100 g/l
Grape Sugar 110 g/l
Grape Sugar 120 g/l
Grape Sugar 130 g/l

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 CONSTELLATION JADE RASTER DE
BARNIZ ARCONVERT

IMPRESIÓN MATE

TAMAÑO 43 X 115 MM

COLORES



TINTA ORO



NEGRO

COLORES
REIMPRESIÓN



NEGRO