



FECHA 11/10/11

País UK

CÓDIGO FC001825

la CELIA *Elite*

60% MALBEC / 40% TANNAT

Manually harvested to ensure grapes at the optimum point of maturity. Individual bunches are selected in the vineyard and winery. Matured for 12 months in new French and American oak barrels.

This wine is a deep, vibrant, purply red. It has unique aromas, reminiscent of red fruit combined with peppery spices. The oak tones from time in barrel give the palate wonderful spicy, complex flavours, while ripe tannins give the wine strength and structure. It is a wine of great personality – a sensual pleasure.

Best decanted 40 minutes prior to serving.

Serve at 16-18°C as an accompaniment to premium beef and lamb cuts, especially with rich red wine or peppercorn sauces.

PRODUCT OF ARGENTINA - UCO VALLEY

Imported by: Bottle Green Ltd., Leeds LS18 4BH UK.

KNOW YOUR LIMITS UK GOVERNMENT RECOMMENDS ADULTS DO NOT REGULARLY EXCEED:
MEN: 3-4 units daily WOMEN: 2-3 units daily
ENJOY RESPONSIBLY drinkaware.co.uk
ALLERGY ADVICE: CONTAINS SULPHITES

75cl e XX.X%VOL

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

11.5%VOL
12%VOL
12.5%VOL
13%VOL
13.5%VOL
14%VOL
14.5%VOL

12% vol. → 9 UK UNITS
12.5% vol. → 9.4 UK UNITS
13% vol. → 9.8 UK UNITS
13.5% vol. → 10.1 UK UNITS
14% vol. → 10.5 UK UNITS
14.5% vol. → 10.9 UK UNITS

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PAPEL ACQUERELLO BIANCO -
BARNIZ FEDRIGONI
IMPRESIÓN MATE

TAMAÑO 82X 90 MM
COLORES NEGRO

**COLORES
REIMPRESIÓN**

PANTONN
E 877 C