IMPRESIÓN

FECHA 02/11/11 FC001844 CÓDIGO

HERITAGE

PETIT VERDOT

Hand picked and selected grapes, in 20kg plastic bins, in search of the optimum point of maturity (seed, skin, pulp, aromas, tannins).

Selection of clusters in the vineyard and winery. 100% Malolactic Fermentation.

Aged in 1st use French oak barrels during 15 months.

Deep ruby red color. Complex aromas that reflect the sum of all the goodness in its production process: candied red fruit, spice, toast, vanilla. In the mouth, a very strong input of tannins typical of this variety. It is a structured wine with an important mouth volume: designed for aging.

Best decanted 40 minutes prior to serving.

Serve at 16-18 °C (61-64 °F).



PRODUCT OF ARGENTINA UCO VALLEY RED WINE

Imported by Jed Wines Pty Ltd 3651 Caves Rd Wilyabrup WA 6280 www.jedwines.com

XX.X% Alc / Vol 750 mL

Approx X.X standard drinks

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

Contains Sulfites

EAN 7798141874927

Approx 7.1 standard drinks 12% Alc 12.5% Alc Approx 7.4 standard drinks 13% Alc Approx 7.7 standard drinks 13.5% Alc Approx 8.0 standard drinks 14% Alc Approx 8.3 standard drinks 14.5% AlC Approx 8.6 standard drinks

PAPEL ESTATE 8 AA 1/2 CORTE **TAMAÑO** 70 x 130 mm **BARNIZ** MATE **COLORES**



NEGRO





