



FECHA 25/06/12

PAÍS UK

CÓDIGO FC001984

**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  
RED WINE  
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](http://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](http://www.fincalacelia.com.ar)

Lot Number

EAN 7798141872336

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

PAPEL ACQUERELLO BIANCO - FEDRIGONI

TAMAÑO 82X 90 MM

BARNIZ MATE

COLORES



NEGRO

IMPRESIÓN

COLORES  
REIMPRESIÓNPANTONE  
877 C