




Fecha 26.12.2013

Código FC002440

País

Puerto Rico
B. Fernandez



LA CELIA
LATE HARVEST

A singular blend of Semillon, Gewürztraminer and 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 rises, 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)

50% SEMILLON, 25% GEWÜRZTRAMINER,
25% SAUVIGNON BLANC

PRODUCT OF ARGENTINA - UCO VALLEY
NATURALLY SWEET WHITE WINE - CONTAINS SULFITES


GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

Produced and bottled by Finca La Celia S.A. A-72817, Exp. B88892
Eugenio Bustos, Mendoza, Argentina.
www.lacelia.com.ar

IMPORTED BY
B. FERNANDEZ & HNOS., INC.
SAN JUAN, PUERTO RICO.

500 mL **ALC:XX.X%BY VOL**

Sugar at Harvest 29.5 Bx
Residual Sugar 10.0 Bx



FC002440

ALC:11.5%BY VOL

ALC:12%BY VOL

ALC:12.5%BY VOL

ALC:13%BY VOL

ALC:13.5%BY VOL

ALC:14%BY VOL

ALC:14.5%BY VOL

Papel Constellation Jade Raster de Arconvert

Barniz mate

Impresión off set

Tamaño 43 X 115 mm

Colores



Tinta Oro



Negro

Colores
reimpresión



Negro