



CASA BOHER CABERNET SAUVIGNON 2013

TECHNICAL DATA

GRAPE VARIETY
100% Cabernet Sauvignon.

VINEYARD LOCATION
Uco Valley, Mendoza, Argentina.

HARVEST
April 2013.

FERMENTATION AND AGEING
Maceration in stainless steel tanks for 3 days at 8°C. Traditional fermentation for 20 days at temperatures between 25°C and 28°C, using cultured yeasts and daily pumping over. 50% aged for 12 months in 1st and 2nd use french and american oak barrels

ANALYTICAL DATA
Alcohol: 14,30% vol.

STORAGE & SERVING CONDITIONS
Store up to 3 years in dark and humid place, at 14°C to 18°C. Serve at 16°C to 18°C.

TASTING NOTES

SIGHT
Bright and intense garnet colour with purple hues.

NOSE
Delicate fresh aromas of pepper and eucalyptus combined with fruity notes of blackcurrant and cherry.

PALATE
Full-bodied and structured with smooth tannins and a long finish.
