



CASA BOHER EXTRA BRUT

TECHNICAL DATA

GRAPE VARIETY

70% Pinot Noir and 30% Chardonnay.

VINEYARD LOCATION

Uco Valley, Mendoza, Argentina.

METHOD

Traditional or Champenoise.

PROCESS

Fermentation of base wines: 30 days. 2nd fermentation or prise de mousse: 45 to 60 days. Ageing on lees: 18 months minimum.

ANALYTICAL DATA

Alcohol: 12,90% vol.

Sugar: 11 g/l.

Total acidity: 6,8 g/l.

SERVING TEMPERATURE

Serve at 6°C to 8°C.

TASTING NOTES

SIGHT

Pale golden yellow in colour with pink salmon hues. Persistent and fine bubbles with a lingering foam.

NOSE

Lively and fresh on attack with yeasty aromas of fresh bread and fruity notes of citric, peach, apple and coconut.

PALATE

Full-bodied with a refreshing acidity and a long finish. Complex flavours of yeast and fruit like grapefruit and pineapple.
