

CASA BOHER
GRAN CHARDONNAY 2019

TECHNICAL DATA

GRAPE VARIETY AND AGEING

100% Chardonnay from Valle de Uco, Mendoza, Argentina.
Aged 12 months in 1st use french and american oak barrels. Once oak ageing is finished, a further selection of barrels is made to produce 4.000 unique bottles.

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.

PRESENTATION

4 bottles case (CAB-008)

TASTING NOTES

SIGHT

Both bright and brilliant, deep yellow in colour with golden hues.

NOSE

Aromatic and elegant with notes of tropical and tree fruits. Further complexity given by aromas of coconut, white chocolate and vanilla.

PALATE

A rich and silky mouth-feel with refreshing acidity. An expressive white, full-flavoured in style and a long, fine finish.

