

CASA BOHER GRAN RESERVA 2017

TECHNICAL DATA

GRAPE VARIETY AND AGEING

60% Malbec, 30% Cabernet Sauvignon, 10% Merlot from Valle de Uco, Mendoza, Argentina.

Aged 14 months in 1st use french and american oak barrels. Once oak ageing is finished, a further selection of barrels is made to produce 15.000 unique bottles. The bottles remain 12 months for further ageing.

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

6 bottles case (CAB-101)

TASTING NOTES

SIGHT

A bright ruby red wine, deep in colour and intensity with well-defined tears.

NOSE

Both aromatic and complex on the nose, with dried fruity aromas of raisins and prunes with a hint of tree fruit notes like cherries. Further woody aromas of vanilla and coffee.

PALATE

Full-flavoured and full-bodied with soft tannins and a pleasant mouth-feel. A complex and long lasting wine, well-balanced both in alcohol and acidity.

