



CASA BOHER MALBEC 2013

TECHNICAL DATA

GRAPE VARIETY
100% Malbec.

VINEYARD LOCATION
Uco Valley, Mendoza, Argentina.

HARVEST
April 2013.

FERMENTATION AND AGEING
Maceration in stainless steel tank for 3 days at 8°C traditional fermentation for 20 days at 25°C -28°C using selected (cultured / inoculated) yeasts and daily pumping over. 60 % aged for 9 months in 1st and 2nd use french and american oak barrels.

ANALYTICAL DATA
Alcohol: 14% 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
Clear and brilliant, deep red with purple hues, medium to high intensity, and firm tears.

NOSE
Red fruit aromas like plums with a mix of both floral and mineral notes. Oak aromas with toast, coffee, vanilla and leather notes.

PALATE
Friendly sensation at the tip of the mouth, with fruit and oak flavours. Well-structured with smooth tannins, balanced acidity and alcohol and a satisfying finish.

FOOD PAIRING from Casal de Catalunya restaurant

Starter: Beans with catalonian sausages and bacon. Casa Boher Malbec adds to this starter its dried fruit flavours. Its refreshing acidity makes this match a splendour of taste.

Main course: Porker reduced with tomatoes and peppers served with potato sticks. On the palate, Casa Boher Malbec with its sweet tannins and long finish makes this match simple perfect.