



CASA BOHER MERLOT 2014

TECHNICAL DATA

GRAPE VARIETY
100% Merlot.

VINEYARD LOCATION
Uco Valley, Mendoza, Argentina.

HARVEST
April 2014.

FERMENTATION AND AGEING
Maceration in stainless steel tanks for 4 days at 10°C, followed by traditional fermentation for 25 days at 25°C – 28°C. 40% aged 8 months in 1st use french 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
Deep ruby red in colour with purple hues.

NOSE
Intense fruity aromas followed by a mix of dried fruit and berry notes of raisins and blackberries.

PALATE
Well-structured with sweet tannins, rich with rounded cassis and dark plum flavours.
