



## CASA BOHER SAUVIGNON BLANC 2014

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### TECHNICAL DATA

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**GRAPE VARIETY**  
100% Sauvignon Blanc.

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**VINEYARD LOCATION**  
Uco Valley, Mendoza, Argentina.

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**HARVEST**  
March 2014.

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**FERMENTATION AND AGEING**  
Maceration at 8°C for 3 days followed by traditional fermentation with cultured yeasts in stainless steel tanks for 14 days at 25°C - 28°C. 100% aged 3 months in new french oak barrels..

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**ANALYTICAL DATA**  
Alcohol: 14,30% vol.

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**STORAGE & SERVING CONDITIONS**  
Store up to 3 years in dark and humid place, at 14°C to 18°C. Serve at 8°C to 10°C.

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### TASTING NOTES

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**SIGHT**  
Pale yellow in colour with hues of green.

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**NOSE**  
Tropical fruit and citric aromas combined with toasty and vanilla notes.

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**PALATE**  
Fresh and elegant with fruity and herbal flavours, woody finish. A perfect match for poultry, fish and seafood.

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### FOOD PAIRING from Tomo 1 restaurant

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Starter: Federico fialayre, the current head of the restaurant, together with ebe cóncaro, have recommended Casa Boher Sauvignon Blanc as the perfect wine for the fried squid coated in breadcrumbs and dipped in tomato sauce, herbs, radish, curry and beetroot cream.

Main course: Later on, as a main course, roast quail served with endives and vegetables according to season. The result could not have proved better.