

ROSELL BOHER GRANDE CUVÉE 70 MONTHS

TECHNICAL DATA

GRAPE VARIETY

90% Pinot Noir and 10% chardonnay.

VINEYARD LOCATION

Uco Valley, Mendoza, Argentina.

METHOD

Traditional or Champenoise.

PRODUCTION

3800 bottles.

PROCESS

Base wine year 2008. Second fermentation on September 2008.
Ageing on lees: 70 months.

SERVING TEMPERATURE

Serve at 6°C to 8°C.

TASTING NOTES

SIGHT

Gold yellow colour with salmon pink hues. delicate and persistent bubbles.

NOSE

Toasty, honey and nutty notes of hazelnuts and almonds combined with citrus and tropical fruits like coconut.

PALATE

Intense mouthfeel and full-bodied with malolactic fermentation flavours. Rich in complexity with buttery and lactic textures. Long ageing on lees gives maturity notes that range from brioche to dried fruits.

