



CASA BOHER
GRAND CUVÉE “70 MESES”

TECHNICAL DATA

GRAPE VARIETY AND AGEING

90% Pinot Noir and 10% Chardonnay from Finca Los Árboles in Tunuyán, at 1250 MASL. Valle de Uco, Mendoza, Argentina. Traditional / Champenoise method. Ageing on lees: 70 months minimum. Unique cut of 6000 bottles. Category: Brut.

ANALYTICAL DATA

Alcohol: 12% vol.; Sugar: 10,50 g/l.; Total acidity: 7,70 g/l.

SERVING CONDITIONS

Serve at 6°C to 8°C.

PRESENTATION

4 bottles with individual cases (CHA-070)

TASTING NOTES

SIGHT

Copper amber with salmon hues.

NOSE

A mix of aromas like chocolate, coffee and vanilla, with further notes of coconut, hazelnuts and almonds.

PALATE

With a refreshing acidity and a full-bodied structure that gives an intense mouthfeel. The long ageing on yeast lees provide both maturity flavours of dried fruits, toast and brioche.
