

**CUVÉE BOHÈME**  
**2009**  
**CORCOVA**  
D.O.C. Mehedinți Corcova

**Grapes:** 50% Cabernet Sauvignon & 50% Merlot

**Alcohol:** 13.8%

**Acidity:** 5.05 gr/l

**Residual sugar:** 2.69 gr/l

**Origin of grapes:** Jirovel Ferm, Jirov  
Corcova Comune, Mehedinți County

**Terrain:** Brown luvic stagnic and gleic

**Exposure:** South

**Altitude:** 250-300 m

**Density of plantation:** 5.555 plants/hectare

**Harvesting period:** September 2009

**Fermentation:** 5 days maceration to extract colours  
and aromas then fermentation at a controlled temperature

**Maturation:** 50% of the volume in French Oak,  
50% of the volume in stainless steel tanks for 12 months

**Serving temperature:** 18°C

**Colour:** Intense deep red and violet

**Tasting notes:** It fine with aromas of ripe forest berries, spices, sour cherry and prunes.  
Worth being decanted half an hour before serving. On the palate the taste is supple,  
with fine grained tannins and a long finish.

**Recommended dishes:** Red meat and Mature cheeses

