

GAJA

Camarcanda 2015 6x75cl

Winemaker Notes

The 2015 vintage clearly shows the great potential of these vineyards in Bolgheri with this vintage being one of the best expressions of the Camarcanda label so far.

Vineyard

The grapes are grown in vineyards planted on white soil which is rich in limestone, firm clay and stones.

Winemaking

The two varieties, Cabernet Sauvignon and Cabernet Franc, are fermented and macerated separately for around 15 days. After 12 months of ageing in oak and further 6 months in concrete vessels, they are blended and aged for several months in the bottle before being released.

Vintage

A cold winter and a rainy spring left abundant water reserves in the soil ahead of a very hot July and August. The dry summer conditions meant very little selection was required in the vineyard to produce clean, healthy grapes. The resulting wines enjoyed fresh aromas and crisp acidity. The harvest began with Cabernet Franc on September 11 and ended with Cabernet Sauvignon on September 29.

Food match

Grilled and Roasted Red Meats

A worthy match for roast meats, steak or mature cheeses



Grapes

80% Cabernet Sauvignon
20% Cabernet Franc

Region/Appellation

Bolgheri DOP

Alcohol by volume

13.50%

Drinking Window

2024 - 2025

Tasting Guide

A B C **D** E
Light Medium Full

Tasting note printed

22/02/2025