

GAJA

Camarcanda 2016 6x75cl

Winemaker Notes

Just as in the previous vintage the proportion of Cabernet Sauvignon is definitely relevant in 2016 blend, due to its ability to express its amazing characteristics in warmer vintages. 2016 Camarcanda shows red ripe fruits on the nose, with hints of bergamot and strawberry (typical notes from Cabernet Franc). The bouquet is embracing and persistent and has a juicy and complex palate with flavours of Mediterranean bushes and berries. The high level of flavour concentration is well balanced with an engaging acidity. This wine has a long finish and firm but refined tannins. A wine which evolves within the glass.

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

Overall, the 2016 vintage was generous and well balanced. A long and steady spontaneous fermentation provided great structure, deep colour, fruity and flowery aromas and flavours. Abundant and frequent rainfalls, thus creating the ideal water supply for the entire growing season, marked both 2016 winter and spring. The summer turned out to be particularly warm and dry, but strong diurnal temperature exchanges during the ripening period with picks of 12-15°C were beneficial. The rainy spring helped the vines during a dry summer which enhanced the elegance of Cabernet Franc and Cabernet Sauvignon grapes and produced extremely healthy grapes.

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

14.00%

Drinking Window

2024 - 2046

Tasting Guide

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

Tasting note printed

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