

GAJA

Camarcanda 2018 6x75cl

Winemaker Notes

The typical nature of white soil and the abundance of stones are essential to give the wine a solid and complex structure. A nose with flowery, red fruit and root notes, typical of the Mediterranean scrub. The taste is rounded, with a dense texture and a remarkable mineral character. Lingering finish with smooth tannins

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.

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

14.50%

Residual Sugar

0.41 g/l

Drinking Window

2025 - 2035+

Tasting Guide

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

Tasting note printed

22/02/2025

HATCH MANSFIELD 

Hatch Mansfield Agencies Ltd | New Bank House | 1 Brockenhurst Road | Ascot | Berkshire SL5 9DJ

Telephone 01344 871800 | E-mail info@hatch.co.uk | www.hatchmansfield.com