

**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

2024 - 2035+

### Tasting Guide

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

### Tasting note printed

22/12/2024

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