

**GAJA**

# Camarcanda 2019 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

Region/Appellation  
Bolgheri DOP

Alcohol by volume  
14.50%

Tasting Guide



Tasting note printed  
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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