

GAJA

Grapes

30% Cabernet Sauvignon

60% Cabernet Franc

10% Petit Verdot

Region/Appellation

Bolgheri DOP

Alcohol by volume

14.00%

Drinking Window

2023 - 2037

Tasting Guide



Light

Medium

Full

Tasting note printed

27/07/2024

Magari 2016

Winemaker Notes

The 2016 Magari shows a complex character without being brash. The nose is rich and concentrated, it starts fresh to then develop balsamic notes and scents of graphite, juniper and liquorice. Then it turns into a more mellow character with dark fruit and rhubarb. The palate is sweet and voluminous, with notes of mulberry and sour cherry. Fine-grained, silky tannins. Long-lasting, sapid finish.

Vineyard

The vineyard blocks that make up this blend are further away from the nearby sea, closer to the fertile hillside. The loamy, clay-rich soils here are known as terre brune (dark brown earth), is key in creating round wines with mineral characters.

Winemaking

Each of the three varieties were fermented separately for around 15 days. After 12 months of ageing in oak, they are blended and then aged for several months in the bottle before release.

Vintage

Frequent rain in winter and spring left abundant reserves of water ahead of the growing season. The summer of 2016 was hot and dry but strong diurnal temperature differences during ripening resulted in steady and even ripening with healthy grapes being produced. allowed a slow and even maturation of the grapes. The harvest began on September 10 with Cabernet Franc and ended with Cabernet Sauvignon on September 30.

Food match

Grilled and Roasted Red Meats

A perfect match for a variety of grilled meats and game



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