

GAJA

Magari 2019 6x75cl

Winemaker Notes

Glowing and intense colour. Polished, refined, focused and expressive, with notes of eucalyptus, pepper and pine. A typical notes of the local Mediterranean bushes and berries rise from the glass. Fine-grained tannins surround a sleek core of black cherry, blackberry and liquorice flavours, with nice fresh nuances gliding through a long and expressive finish. The harmony between vibrant acidity and refined tannins is a premise for an excellent aging potential.

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

The three varieties ferment and macerate 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.

Food match

Grilled and Roasted Red Meats

A perfect match for a variety of grilled meats and game



Grapes

60% Cabernet Franc
30% Cabernet Sauvignon
10% Petit Verdot

Region/Appellation

Bolgheri DOP

Alcohol by volume

14.50%

Residual Sugar

0.42 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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