

GAJA

BEOORDELINGEN INTERNATIONALE WIJNEXPERTS GAJA CA'MARCANDA - CAMARCANDA 2013

Wine Spectator

“Very Bordeaux-like, this red offers plum, cherry, coffee, green olive and spice aromas and flavours. Taut and dense, with a long, fresh finish that exudes cedar, sandalwood and green olive notes. Merlot, Cabernet Sauvignon and Cabernet Franc. Best from 2018 through 2030.”

95 punten

JAMES SUCKLING.COM 

“A red with berry, chocolate and light vanilla aromas and flavours. Hints of fresh herbs. Medium body, silky tannins and a fruity finish. Polished and refined. Drink now.”

93 punten

Antonio Galloni
vinous
explore all things wine

“The flagship 2013 Camarcanda is another attractive wine from this Gaja family’s Bolgheri property. Soft, succulent fruit and mid-weight structure suggest the 2013 is best suited to near and medium-term drinking. Dark raspberry, black cherry, menthol, licorice and tobacco infuse the juicy, polished finish.”

Monica Larner - robertparker.com


WINE ADVOCATE

“Angelo Gaja and his daughter Gaia Gaja don’t make Bolgheri Superiore wines, although this wine qualifies as such. The 2013 Bolgheri Rosso Camarcanda shows the pedigree of the vintage and the importance this top shelf wine deserves. This is an exceptional blend of Merlot with Cabernets Sauvignon and Franc that is challenging to taste next to the 2014 Magari, which is so radically different. Camarcanda reveals Gaja’s signature touch with full and generous fruit layers that are backed by spice, leather, tobacco and lovely succulence. The wine is integrated and smooth with long-lasting favors and beautiful tannin management. Despite its heft, the wine is elegant and silky through and through. [...] The 2013 Bolgheri Rosso Camarcanda is an excellent edition of one of the best wines made on the Tuscan Coast. Also very interesting are the elegant and more subdued wines from the 2014 vintage.”

95 punten

CA' MARCANDA

CAMARCANDA 2013

NEW RELEASE

The 2013 vintage was one of great balance, characterized by generally cool weather and regular rainfall. Thanks to these conditions, the vines avoided any water stress, allowing for a steady and long ripening season. Harvest was late – the latest in 15 years – often a good starting point for the development of complexity and longevity.

Climate and harvest

Spring featured frequent rain and cool temperatures that slowed down vine flowering. As June began, warm temperatures and good water reserves played a crucial role in the development of healthy vegetative growth. The summer season brought mild temperatures, which would prove to lend the wines complex structure and remarkably lively color. A further drop in temperatures in mid-August resulted in slow yet constant and consistent grape ripening. From late August through September, temperatures and sunlight increased, leading to excellent concentration and perfect phenolic maturation. The harvest began on September 7 with Merlot and ended on October 8 with Cabernet Sauvignon. After multiple selections in the vineyards, the grapes brought into the winery were healthy and showed great freshness and intensity. The fermentations started naturally and proceeded slowly and steadily. The wines display intense and vivid perfumes, and ripe and generous tannins sustained by a good acidity. We believe that the 2013 wines offer complexity and pleasantness, and above all great longevity.

Tasting notes

This wine shows intense purple-ruby colour. The nose opens with fresh notes of juniper and coriander. It develops a remarkable spiciness, with curry, paprika and nutmeg notes followed by a floral-earthly finish of iris, black truffle and rhubarb. On the palate Camarcanda 2013 displays concentration of fresh black fruit, such as myrtle and blueberry, balanced with the final balsamic note of liquorice. Overall, the features of Camarcanda 2013 are the refreshing acidity and the well integrated tannins. These, combined with the concentration of flavour, lead to a fine wine very pleasant now but with great potential for ageing.

Vineyards planted on white soil rich in limestone, firm clay and stones.

Appellation Bolgheri D.O.C.

Grape varieties 50% Merlot, 40% Cabernet Sauvignon, 10% Cabernet Franc.

Winemaking method

The three varieties ferment and macerate separately for around 15 days. After 18 months of ageing in oak, they are blended and then aged for several months in the bottle before being released.

First vintage produced 2000.



CA' MARCANDA

Loc. Santa Teresa, 272 - 57022 CASTAGNETO CARDUCCI

CA' MARCANDA

MAGARI 2015

NEW RELEASE

Juiciness and concentration are the features of the 2015 vintage which shows elegance and yet drinkability.

Climate and harvest

The winter in 2015 has been a cold one followed by a rainy spring, thus providing the appropriate amount of water reserves to the soil and also decisively hampering the diseases pressure in the vineyards. The summer in 2015 started with a positive and balanced situation in the vineyard, which has been crucial to face the very high temperatures of July and August. Very little selection has been necessary in the vineyard, and the 2015 grapes entering the cellar were clean and healthy. The fermentations have carried out regularly and without arrests, resulting in medium-to-high acidity wines with remarkable fresh aromas. The harvest began with Merlot on September 2 and ended with Cabernet Sauvignon on September 27.

Tasting notes

The character of the 2015 Magari is marked by the change in the blend. The increased proportion of Cabernet Franc gives a fresh and botanical nuance to the bouquet, with notes of dog-rose, eucalyptus, green pepper, and red orange peel. The nose is more floral than fruity, sign of a specific agronomical focus in preserving the freshness and pursuing the elegance. The palate features an immediate savouriness followed by clean and intense flavours of ripe blackberry, dark cherry, and blueberry. Firm and fine-grained tannins, coming from the new blend of the two Cabernet varieties. The well integrated wood aromas and the concentration of flavours lead to a wine which is drinkable now but with a serious potential for ageing.

Vineyards

In Bolgheri, both on dark soil rich in lime and clay, and white soil full of limestone, clay and stones.

Appellation Bolgheri D.O.P.

Grape varieties

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

Winemaking method

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.

First vintage produced 2000.



CA' MARCANDA

Loc. Santa Teresa, 272 - 57022 CASTAGNETO CARDUCCI