## GAJA

Grapes

Region/Appellation Bolgheri DOP

Alcohol by volume 14.5%

**Tasting Guide** 

A B C D

Light

15/11/2025





Medium

Full

Tasting note printed

# Camarcanda 2020 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

A worthy match for roast meats, steak or mature cheeses

